

Cook Book



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To the homemakers whose doors, throughout the years, have been flung wide in true Southern hospitality.

ROSE JAR

Use a jar that can be easily closed. Gather rose petals every day before they have lost their sweetness, and partially dry them in the sun. (24 hours is sufficient). Put 10 drops of oil of rose geranium and 10 drops of glycerin in the jar and add the petals as they are dried. With each lot, add a teaspoon of grain alcohol. When the jar is filled, sprinkle with a pinch of salt and shake every day for two weeks. Then add $\frac{1}{4}$ ounce each of the following ground spices: allspice, nutmeg, cinnamon, orris root, dried lavender flowers and a few heliotrope leaves. Shake well. Keep the jar closely covered, except when needed for perfume; then add a few drops of grain alcohol. These jars are fragrant for years.

Cookery means the knowledge of Medea and of Circe and of Helen and of the Queen of Sheba. It means the knowledge of all herbs and fruits and balms and spices, and all that is healing and sweet in the fields and groves and savory in meats. It means carefulness and inventiveness and willingness and readiness of appliances. It means the economy of your grandmothers and the science of the modern chemist; it means much testing and no wasting; it means English thoroughness and French art and Arabian hospitality; and, in fine, it means that you are to be perfectly and always, ladies—loaf givers.

Ruskin

COCKTAILS AND CANAPES

TOMATO JUICE COCKTAIL

(Mrs. H. D. Sturkie, Jr.)

- | | |
|--------------------------------|-----------------------------|
| 3 cups tomato juice | 1 tsp. Worcestershire sauce |
| $\frac{3}{4}$ cup orange juice | 1 tsp. salt |
| 3 tbsps. lemon juice | Top with parsley |

2 tablespoons minced onion may be used instead of orange juice.

CRANBERRY JUICE COCKTAIL

(Purefoy Hotel, Talladega, Ala.)

- 4 cups water
- 4 cups cranberries
- $\frac{2}{3}$ cup granulated sugar

Cook cranberries and water until all the skins pop open (about 5 minutes). Strain through cheese cloth. Bring the juice to boiling point, add sugar and boil for two minutes. Serve cold. For future use put in sterilized bottles, well corked and sealed. You can drink it "straight" or mix it with ginger ale or other beverages. It may also be used as a base for fruit punches and fruit cups.

CRANBERRY COCKTAIL GRAPEFRUIT CUP

(Purefoy Hotel, Talladega, Ala.)

- 2 cups cranberry juice cocktail
- 3 grapefruits

Peel grapefruit, separate segments. Place in glasses and fill with cranberry juice cocktail. Serve cold.

COCKTAIL BISCUITS

(Mrs. H. D. Sturkie, Jr.)

- | | |
|-------------------------|--------------------|
| $\frac{2}{3}$ cup flour | 2 tbsps. butter |
| $\frac{1}{2}$ tsp. salt | 2 or 3 tbsps. milk |
| 6 tbsps. grated cheese | |

Sift flour and salt together. Cut in grated cheese, butter and add milk. Roll as for pastry. Cut into small biscuits. Spread deviled ham between two biscuits and bake at 425 degrees for 12 to 15 minutes.

CHEESE ROLL

(Mrs. John W. Burnett)

- ½ lb. of Kraft American Cheese
- ½ lb. of Pimento cheese
- 1 package Philadelphia cream cheese
- 1 small button of garlic
- Salt and red pepper to taste.

Put cheese and garlic through food chopper and cream thoroughly. Add salt and red pepper. Have paprika on oil paper and make cheese into a roll about 2 inches in diameter. Roll in paprika till covered and let set in refrigerator till firm.

STUFFED CUCUMBERS

(Mrs. H. D. Sturkie, Jr.)

- | | |
|---------------------|----------------------|
| 1 cup tuna fish | Lemon juice |
| 2 tbsps. mayonnaise | Worcestershire sauce |
| Onion juice | Salt, paprika |

Stuff, chill and cut in 1-2 inch slices.

SANDWICH LOAF

(Mrs. Beatrice Tate Benton)

Peel loaf of bread, slice the long way into four layers.

1 can crab meat mixed with mayonnaise. Chop part of cucumber and mix with mayonnaise. Chop tomato and mix with mayonnaise.

Two or three Philadelphia cream cheese blocks and mix with anchovy, softening with cream or olive oil.

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Place layers together with the three fillings, making a layer each.

Ice with cheese mixture.

Serve on platter with sliced meats, pickles, olives, etc.

LETTUCE ROLL

(Mrs. H. D. Sturkie, Jr.)

½ cup mashed sardines

¼ cup chopped pickle

½ tsp. chopped onion

2 tbsps. mayonnaise

Spread on lettuce leaf and roll. Fasten with cocktail picks.

SOUPS

CHICKEN GUMBO

(Mrs. John Dreher)

1 tbsp. flour

1 tbsp. lard

1 large sliced onion

1 full-grown chicken (cut into pieces)

½ lb. chopped ham

1 pod red pepper

1 sprig thyme

1 tsp. chopped parsley

1 small can tomatoes

2 qts. boiling water

1 lb. okra

Put flour and lard in saucepan; stir till it colors slightly. Put onion in this and before it browns, put in chicken. Stir until chicken is browned. To this, add chopped parsley and tomatoes. Transfer to soup pot (with 2 quarts of boiling water.) Chop okra into this. Let boil slowly for about three and a half hours. When boiled down, salt to taste.

To be eaten with rice, cooked dry, served in separate dish. (Some prefer to omit the tomatoes.)

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CRAB GUMBO

(Mrs. W. M. Wilson)

- | | |
|----------------|-----------------------|
| 4 onions | 3 buttons garlic |
| 3 Pork chops | 4 tbsps. chili powder |
| 1 can tomatoes | 1 lb. Crab meat |

Dice pork chops and chop onions. Fry together and mix with other ingredients, adding crab meat last. Simmer for at least two hours, and longer if necessary. Add water to right consistency. Season to taste. Serves about 4 people.

CREOLE GUMBO

(Mrs. June Rogers)

- | | |
|--|---|
| 1 can tomatoes | 1 sprig Thyme |
| 1 can tomato paste or tomato sauce | 1 minced pod garlic |
| 2 pints okra or about 50 pods | 1 tsp. cloves (scant) |
| 2 cans shrimp | 1 tbsp. Lea and Perrin sauce or claret wine |
| ½ lb. lean ham that has been cut into cubes and well browned | 1 tbsp. lard or bacon fat |
| 1 very large onion | 1 heaping tbsp. flour |
| 1 bay leaf | Dash of cayenne and salt to taste |
| | 1 tbsp. File |

Put the lard into a deep pan and when hot, add chopped onions. When brown, add flour making a dark brown roux. Add tomatoes and about 1 can of water. Add all seasoning but File. Let this cook very slowly. About thirty minutes before serving, put in okra that has been sliced round. About five minutes before serving, add shrimp. Just before serving, add 1 tbsp. File. Serve with dry rice that has been cooked in a double boiler. Do not stir rice. Serve with French bread and Rhine Wine or Claret Wine.

MOCK TURTLE SOUP

(Mrs. L. L. Sutherland)

Boil a calf-liver and heart with a knuckle of veal for three or four hours. Skim well; then strain off. Chop the meat fine and add chopped onion, salt, pepper, ground cloves to taste. Thicken with browned flour. Add yolks of four or five hard-boiled eggs and slices of lemon when done.

LIMA BEAN SOUP

(Mrs. Arch Rearick)

2 cups dried lima beans

2 whole carrots

1 tbsp. brown sugar

1 tbsp. vinegar

1 tbsp. butter

1 tbsp. salt

Soak beans overnight; drain and add sliced carrots. Cover with water and boil until tender. Remove from fire and rub through a sieve. Add sugar, vinegar and butter. Serve very hot.

CREAM OF POTATO SOUP

(Mrs. Robert Collier)

Boil four large potatoes in one quart of water in which is one large onion, one stalk of celery and one bell pepper, cut into bits, and one small pod of whole red pepper.

When potatoes are done, mash them smooth and add one tablespoon of butter and one cup of evaporated milk. Salt to taste and sprinkle in one teaspoon minced parsley.

Grated Swiss cheese, sprinkled on top of each serving, is very attractive.

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CREAM OF CELERY SOUP

(Miss Della Mae Jenkins)

Cut into small pieces the tops and stalks of one small bunch of celery. Put in a saucepan with 5 cups cold water, $\frac{1}{2}$ teaspoon salt and one slice onion and cook until celery is tender. Press through a sieve and use $2\frac{1}{2}$ cups strained liquid. Add to the white sauce and serve hot.

Medium White sauce:

2 tbsps. butter

1 tsp. salt

4 tbsps. flour

2 cups milk

Melt butter, add flour, salt and blend together to a smooth consistency. Add milk slowly and bring to a boiling point, stirring constantly to avoid lumping. Keep hot over boiling water until ready.

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MEATS AND MEAT SAUCES

INDIVIDUAL HAM LOAVES

(Mrs. John W. Burnett)

- | | |
|-------------------------|------------------|
| ½ lb. ground smoked ham | 1 egg beaten |
| ½ lb. fresh pork | ¾ cup sweet milk |
| 1-3 cup cracker crumbs | Salt and pepper |
| Small onion chopped | (Serves 12) |

Mix together. Pack lightly in greased muffin rings so that meat comes up in center of each. Bake in moderate oven for 20 minutes. Take out of oven; pour off excess fat and baste with the following:

- | | |
|-------------------|--------------------|
| 1 cup brown sugar | 1 tsp. dry mustard |
| 3 Tbsp. vinegar | |

Blend until smooth. Boil one minute. Pour over meat and put back in oven and cook 20 minutes more. Serve with Creole Sauce.

CREOLE SAUCE - for Ham Loaves

(Mrs. John W. Burnett)

- | | |
|-----------------------|-------------------------|
| 4 Tbsp. fat | 1½ cups canned tomatoes |
| 2 Tbsp. chopped onion | ½ tsp. salt |
| 3 Tbsp. green pepper | ¼ tsp. celery salt |
| 2 Tbsp. flour | |

Heat fat in skillet, add chopped onion, chopped green pepper, Brown and add flour. Blend well, add other ingredients and cook slowly and stir till sauce thickens.

HAM LOAF

(Mrs. A. L. Gwin)

- | | |
|--------------------|----------------------|
| 1 lb. ground ham | 1 cup cracker crumbs |
| ¼ lb. ground pork | 2 eggs |
| ½ cup sweet milk | 1 green pepper |
| 1 cup tomato juice | 1 onion |

Bake in slow oven.

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3½ cups buck-
wheat flour
1 cup enriched
flour
1 teaspoon salt

1 package active
dry yeast or 1
cake com-
pressed yeast
¼ cup water
1 teaspoon sugar
3¾ cups luke-
warm water or
milk

Combine dry ingredients. Soften active dry yeast in ¼ cup *warm* water; compressed yeast in ¼ cup *lukewarm* water. Dissolve sugar in the 3¾ cups lukewarm water; add yeast mixture and stir into dry ingredients. Mix well. Let stand overnight at room temperature. (Bowl must not be over one-half full.) In the morning stir the batter and add 2 tablespoons brown sugar, ⅔ teaspoon soda, and 1 tablespoon melted fat. Bake on lightly greased, hot griddle. **Note:** If you do not use all batter, fill glass jar one-half full and store in refrigerator. Starter will keep several weeks. When you wish to use starter again, add 1 cup of lukewarm water for every cup of buckwheat flour added to starter; stir until smooth and let stand overnight as before. When ready to bake, add 1 teaspoon salt, 2 tablespoons brown sugar, ⅔ teaspoon soda, and 1 tablespoon melted fat. Bake.

[*Turn to page 203*

Mint Honey Jelly

- $\frac{3}{4}$ cup boiling water
- 2 tablespoons dried mint leaves
- 2 tablespoons strained lemon juice
- $2\frac{1}{2}$ cups liquid honey
- Green vegetable coloring
- $\frac{1}{2}$ cup liquid pectin

Pour boiling water over mint. Cover. Let stand 15 minutes. Strain through several layers of cheesecloth or fine sieve. Measure $\frac{3}{4}$ cup mint infusion—add water if necessary to make full measure. Strain lemon juice through cheesecloth or fine sieve. Measure. Combine mint infusion, honey, and lemon juice in preserving kettle. Blend thoroughly. Place on high heat. Stirring constantly, add green coloring drop by drop until mixture becomes desired tint. Bring to vigorous boil. Stir in pectin. Bring to full rolling boil, stirring constantly. Boil $\frac{1}{2}$ minute. Remove from heat. Skim. Pour into hot, sterilized jelly glasses. Paraffin at once. When cold, adjust closures. Yield: six 6-ounce glasses.—Mrs. Marie Alder, Kimball, Nebr.

Frozen grape juice makes delicious jelly and frozen cherries make wonderful preserves. However, special recipes, which also have been tested by Household's Kitchen, are required.

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HAM LOAF

(Mrs. W. M. Wilson)

- | | |
|----------------------|--------------------|
| 2 lbs. lean raw pork | 1 cup bread crumbs |
| 1 lb. raw cured ham | Salt and pepper |
| 1 pt. sweet milk | 1 cup brown sugar |

Have meat ground at market. Mix all ingredients except brown sugar and put in greased pan and bake 30 minutes. Take out and drain grease off. Then add brown sugar and bake $1\frac{1}{2}$ hours slowly (about 350 degrees).

HAWAIIAN HAM

(Mrs. Wanless McCleskey)

- | | |
|---|-----------------------------------|
| 2 slices smoked ham, 1 $\frac{1}{2}$ inches thick | 3 cooked or canned sweet potatoes |
| Prepared mustard | $\frac{1}{4}$ cup brown sugar |
| 6 slices pineapple | |

Cut ham slices in 3 pieces for individual servings. Spread with mustard and place in greased baking dish. Top each piece of ham with pineapple slice; then with half a sweet potato. Pour over pineapple syrup and sprinkle with brown sugar. Bake in moderate oven (325 degrees) $1\frac{1}{2}$ hours. Serves 6.

AMERICAN CHOP SUEY

(Mrs. H. L. Ralls)

- | | |
|--------------------------------|---|
| 1 lb. ground round steak | 1 can bean sprouts (La Choy) |
| 1 cup chopped celery | |
| 1 large green pepper (chopped) | 1 can mixed vegetables (optional) (La Choy) |
| 1 large onion (chopped) | $\frac{3}{4}$ cup rice |
| 1 small can mushrooms | 1 tbsp. molasses |
| 1 large can tomatoes | Salt and pepper to taste |

Brown ground steak in frying pan. Put into thrift cooker or deep boiler with other ingredients. Cook slowly for one hour. Serve with crisp noodles and La Choy Sauce over top.

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CHILI

(Mrs. Roger Suttle)

½ lb. suet	½ gallon boiling water
2 or 3 buttons garlic	3 tbsps. cornstarch
2 lbs. ground steak	Salt to taste
1 can chili powder	Several dashes red pepper
1 bottle ketchup	3 cans spiced chili beans
1 can tomato paste	

Fry suet to use grease. Add garlic and brown. Add meat and other ingredients in order.

SPANISH SPAGHETTI

(Mrs. Ralph Breeden)

Boil hen the usual way and when tender, chop very fine. To this add:

2 cups chicken broth	2 cans mushrooms
2 cans tomato juice	2 buttons of garlic
2 cans English peas	Salt and pepper

Boil on low heat 3 hours. Serve this mixture on spaghetti, with grated cheese sprinkled on top.

SPAGHETTI FOR SIX ITALIAN SAUCE

(Mrs. Elmer C. Hoge)

¼ cup bacon drippings	1 tsp. Worcestershire Sauce
2 large onions	1 stalk celery
½ button garlic	¼ cup ketchup
1 ½ lbs. ground steak	Salt and black pepper to taste
½ lb. ground pork	½ tsp. Mexican Chili powder
1 can tomatoes	¾ lb American Cheese
1 can tomato paste	(grated)
1 large bell pepper (diced)	

Saute onions in bacon drippings. Add garlic and gradually add ground steak and ground pork. When

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this has cooked enough to turn the color of meat, add other ingredients and let cook down for one hour, or until well done. Add cheese just before serving.
Spaghetti:

Drop 2 boxes of broken spaghetti into a vessel of boiling salt water. Let cook until well done (30 or 40 minutes). Drain thoroughly. Pour hot sauce over this. Pour on hot platter and sprinkle cheese over if desired.

SPAGHETTI

(Mrs. Bill Bugg)

- | | |
|------------------------------|----------------------------|
| 2 cups finely chopped celery | ¼ bottle Tobasco |
| ¾ green pepper, diced | 1 bottle ketchup (or 1 can |
| 1 head garlic, broken up | tomato sauce & ½ bottle |
| 1 medium onion, diced | ketchup) |
| 2 tbsp. hot grease | Salt |
| 1 lb. ground beef | Pepper |
| 1 can tomatoes | |
| ¼ bottle Worcestershire | |
| sauce | |

Heat grease, add celery, pepper, onion and garlic. Cook until soft. Add beef and cook for short time on medium flame. Add can of tomatoes, stirring quickly. Add other ingredients and cook until meat is well done, stirring often.

SPAGHETTI - SUPER

(Mrs. Harry L. Artz)

- | | |
|-------------------------------|------------------------|
| ¾ bottle olive oil (10c size) | 1 can tomato paste |
| in skillet | 2 Tbsps. A-1 sauce |
| 1-3 green pepper, chopped | ½ tsp. chili powder |
| 1-3 average bud garlic, | Salt and pepper |
| chopped | 2 Tbsps. grated cheese |
| ¾ lb. ground beef | (Parmesan) |
| ½ pt. tomatoes | |

Saute green pepper and garlic in oil. Add ground

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beef and brown. Add tomatoes and tomato paste, A-1 sauce, chili powder and salt and pepper (after cooked ten minutes). Add $\frac{1}{2}$ glass water. Cook slowly and add water as needed. When nearly done, add the cheese. Cook slowly several hours. Serves four.

TOMATO-CHEESE SPAGHETTI

(Mrs. O. R. Grimes)

Boil desired amount of spaghetti in salt water until tender (about 20 minutes). Boil $\frac{1}{2}$ can tomatoes, with 1 onion chopped, until soft. Put drained spaghetti and tomato sauce together. Add butter and milk. Place alternate layers of spaghetti and New York cheese (cubed) in casserole. Bake until medium brown in medium oven.

STUDENT'S RAGOUT

(Mrs. Beatrice Tate Benton)

- | | |
|---|-----------------------------|
| $\frac{1}{2}$ lb Canadian Bacon | 2 or 3 medium sliced oninos |
| 1 lb. steak, cut in inch-wide strips (about 2 in. long) | 2 large Irish potatoes |
| 4 carrots | Salt |

Make in a large stewpan or kettle. Spread bacon over bottom of kettle. Have steak cut across the grain, if possible. Place on top of bacon. Slice carrots and spread these next. Add sliced onions. Slice Irish potatoes and place over the top. Add salt, and place on fire and let cook for five minutes. Then pour a cupful of water in, and cook forty-five minutes. This makes a large amount but can be used for more than one meal by heating over. Is an excellent one-dish meal.

"GOULASH"

(Mrs. Isaac Marks)

- | | |
|----------------------------------|---------------------------------|
| $\frac{3}{4}$ lb. hamburger beef | 2 finely chopped onions |
| $\frac{1}{4}$ lb. ground pork | 2 finely chopped pods of garlic |
| 1 can mushrooms | 1 package noodles or spaghetti |
| 1 can asparagus | Salt and pepper to taste |
| 2 hard-boiled eggs | |
| 2 small cans tomato sauce | |

Simmer meat in fat until browned. Then, add onions,

garlic and tomato sauce. Let cook slowly until well done and thickened. Boil spaghetti. Put a layer of spaghetti in buttered casserole and then a layer of meat. Arrange asparagus in cartwheel on top of meat with mushrooms between pieces of asparagus. Repeat until casserole is filled. Top with asparagus, mushrooms and hard-boiled egg. Cut as desired and sprinkle with paprika. Bake twenty minutes. If too dry, add mushroom and asparagus liquid.

PORK CHOP CASSEROLE

(Mrs. Ragan Lonnergan)

1 can tomatoes

Salt and pepper

½ cup rice (uncooked)

onion

1 lb. pork chops

Put rice in casserole and add can of tomatoes. Place pork chops on top of this and cover with slice of onion. Add salt and pepper and cook in a moderate oven.

BAKED HASH

(Mrs. Everett Lay)

2 lbs. meat (cut next to
round steak)

4 medium Irish potatoes

½ stick creamery butter

2 small onions

Boil meat in salt water until it falls to pieces. Boil Irish potatoes and mash. Grind the meat and onions. Add mashed potatoes and stir in the broth from the meat. Add butter and season to taste. Mix thoroughly. Bake in slow oven until browned.

Enjoy

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BAKED STEAK

(Mrs. Roger Suttle)

Cut pieces of steak; salt and flour heavily. Place in casserole in layers. Butter liberally on bottom of casserole, in between layers and on top. Cook at 250 - 300 degrees about four hours.

SWISS STEAK

(Mrs. K. G. Fowler)

1½ lbs. lean beef

1½ cups hot tomatoes

1½ tbsps. melted fat

¾ tsp. salt

¼ cup flour

Few grains pepper

2 onions

2 potatoes

Sift flour with salt and pepper. Work thoroughly into steak. Sear steak in fat in heavy pan. Add tomatoes, potatoes and onions. Cover and simmer two hours or until meat is very tender. Add water as needed. Vegetables may be added if desired. Serves 4.

VEGETABLE MEAT LOAF

(Mrs. Ragan Lonnergan)

3 Tbsp. Chopped onion

1 tbsp. salt

1-3 cup chopped green
pepper

¼ tsp. black pepper

½ tsp. Worcestershire
sauce

2 cups grated carrots

1½ lbs. coarsely ground veal

¼ tsp. dry mustard

½ cup cracker crumbs

½ cup tomato juice

Mix onion, green pepper, carrots, and ground meat together. Add cracker crumbs, salt, pepper, Worcestershire sauce, and mustard. Stir in tomato juice and shape into a loaf. Place in an oiled loaf casserole and cover. Bake in a hot oven (400 degrees) 40 minutes. Uncover and bake 20 minutes longer. Eight servings. This makes a nice luncheon loaf when served cold.

MEAT LOAF

(Mrs. Harry L. Artz)

- | | |
|---------------------------|----------------------------|
| 2 lbs. ground round steak | 2 chopped onions |
| ¼ lb. veal | 2 delicious apples chopped |
| ¼ lb. pork | 1 pint milk |
| 2 eggs | 1 can tomato soup |
| 3 slices bread | Butter |

Make mixture soft. Mix milk last. Shape and place in pan. Pour can of tomato soup over the loaf. Dot with butter. Cook in oven at 250 degrees about one hour and twenty or thirty minutes.

MEAT LOAF

(Mrs. George D. Motley)

- | | |
|---------------------------------------|---|
| 2 lbs. ground beef or veal | 1 small cup ground celery |
| ½ lb. pork | 1 small can tomato paste |
| 1 sweet pepper | (optional) |
| Salt and black pepper to taste | 1 egg |
| 1 tsp. onion juice (or ½ small onion) | 1 small cup corn flakes or other dry cereal |

Place in pan and use one cup of water. Bake in oven at 350 degrees.

BRAIN AND VEAL CROQUETTES

(Mrs. Carl Whorton)

- | | |
|-------------------|------------------------------|
| 2 lbs. of veal | 4 hard-boiled eggs |
| 1½ lbs. of brains | Salt, pepper and lemon juice |
- Cook veal until tender; put meat and eggs through

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food chopper. Cook brains and mash thoroughly. Mix veal, brains, eggs and seasoning with a thick cream sauce. Mold into croquettes and let chill several hours before frying. Delicious served with oyster sauce.

CORN MEAL DUMPLINGS WITH HAM HOCK

(Mrs. J. W. Whorton

by Mrs. L. L. Sutherlin)

Ham hock

2 eggs

1 cup buttermilk

1 large onion

$\frac{1}{2}$ tsp. soda

Black pepper to taste

1 tsp. baking powder

Meal

Boil ham hock until tender. Take buttermilk and add soda, baking powder, eggs, onion and black pepper. Add enough meal to make stiff dough. Make into round balls and place in liquor around ham and cook until tender (about 25 minutes.)

ROAST LEG OF LAMB

(Mrs. Leslie King)

Rub flour, salt and pepper well into meat. Place in a hot oven (500 degrees) and brown. Reduce heat to 300 degrees and bake 20 minutes to the pound (well done), basting with French Dressing made as follows: 2 parts oil to 1 part vinegar

1 button of garlic

Salt and pepper and pinch of sugar

BARBECUED SPARE RIBS

(Mrs. Earl R. Price)

1 tbsp. chili powder

1 tsp. paprika

1 tbsp. salt

2 lbs. spare ribs

1 tbsp. celery seed

$\frac{1}{2}$ cup vinegar

$\frac{1}{4}$ cup brown sugar

1 one-pound can tomato soup

Mix chili powder, salt, celery seed, brown sugar and

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paprika. Rub over spare ribs. Broil on each side for eight minutes, with top of meat three inches from heat. Place in roasting pan so meat forms own rack. Mix vinegar and tomato soup. Pour over spare ribs. Bake in moderate oven (350 degrees) for 1½ hours, basting every 30 minutes.

CHICKEN TETRAZINNI

(Mrs. Guerin DuBose)

Make a cream sauce of:

2 tbsps. flour

1 tsp. salt

2 tbsps. butter

1½ cups milk

Black pepper to taste

Add to sauce:

Meat cut from a 4 or 5 lb.
chicken

1 can mushrooms (or 1 lb.
fresh ones which have
been cooked in butter)

Put in buttered baking dish, alternating with layers of cooked spaghetti and Parmesan cheese with a generous amount of cheese on top. Bake about 15 or 20 minutes. A dash of Sherry wine, a little Worcestershire sauce and a few drops of onion juice can be added to the cream sauce if desired.

CHICKEN NEPTUNE

(Mrs. Carl Lay)

2 cups meat of diced chicken

¼ tsp. pepper

2 dozen oysters

½ green pepper (chopped
fine)

2 dozen shrimp

1 small can mushrooms

½ pimienta

1 small can crabmeat

2 tbsps. flour

1 pint rich milk

4 tbsps. butter

1 tsp. salt

¼ tsp. paprika

Cook mushrooms and pepper in half the butter for three minutes. Make cream sauce of rest of butter,

milk and flour. Combine with other ingredients and cook long enough to thoroughly heat. Serve on toast or in pastry cups. Serves 10 or 12.

LAYER CHICKEN LOAF

(Mrs. Robert D. Reich)

Boil a five-pound hen with plenty of celery and onion, salt and black pepper. Grind chicken. Mix 2 cups or more of broth with 2 envelopes of Knox gelatine and add part of this mixture to chicken.

8 hard-boiled eggs, a little parsley, and pimientos if desired. Chop and mix with small amount of broth and gelatine mix. Add 1 tablespoon Worcester Sauce.

Mold: First put one layer chicken; then layer of egg and another layer of chicken. Congeal and slice. Serve with lemon slice and mayonnaise.

ESCALLOPED CHICKEN

(Mrs. Clyde Leach)

Boil a five-pound chicken with salt, celery and a small onion. When chicken is done, cut up as for salad. Cook one cup of rice and pour over it one cup of chicken broth. Make sauce of four tablespoons of butter, $\frac{3}{4}$ cup sifted flour, 3 cups of milk and thin with chicken broth.

Cover the bottom of a buttered casserole with rice, add a layer of chopped chicken, then a layer of sauce. Dot with diced almonds, pimiento and mushrooms. Fry the mushrooms in butter until lightly browned.

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Repeat layers and sprinkle buttered bread crumbs on the top. Bake 45 minutes in moderate oven. Serves 12 or 14.

CHICKEN PIE

(Mrs. M. L. Gillespie)

4 to 5 lbs. cooked fowl

1 slice onion

4 cups water

$\frac{1}{4}$ cup flour

Salt and pepper

Vegetables, if desired

$\frac{1}{2}$ cup celery

Cut chicken in pieces. Add water, salt, celery, onion and pepper. Thicken slightly with flour. Butter a large casserole; add chicken and broth. (If desired, add one cup each of diced carrots, peas and potatoes). Cover with rich pastry rolled $\frac{1}{4}$ inch thick. Make several slits in top. Bake at 400 degrees for 30 minutes.

CHICKEN DINNER

(Mrs. Herbert Stewart)

1 cooked hen (diced as for
chicken salad)

2 cups grated American
cheese

3 cups sweet milk

2 packages noodles, cooked
in hen stock

1 tbsp. flour

3 tbsps. butter

$\frac{1}{4}$ tsp. dry mustard

$\frac{1}{2}$ tsp. salt

Make sauce of milk, butter, flour, mustard, salt, etc. Into vessel to be used, put layers of chicken, noodles, and cheese alternately and pour sauce over. Continue until all ingredients are used, letting last layer be cheese. Put in oven until thoroughly heated and blended.

COUNTRY GENTLEMAN

(Mrs. Warren Smith)

1 hen	½ cup uncooked rice
1 can tomatoes	3 carrots
1 can peas	1 green pepper
3 Irish potatoes	Salt to taste
3 onions	

Boil hen as for salad. Pour tomatoes in a pyrex dish. Alternate layers of potatoes, onions, pepper and carrots. Add rice and peas. Cook in oven of 300 degrees for about 2 or 2½ hours, stirring occasionally. As it absorbs liquids from canned vegetables, add broth where chicken was cooked. About thirty minutes before dish is taken from oven, add chicken which has been pulled from the bones.

CREOLE CHICKEN

(Mrs. Everett Lay)

1 large hen	1 large can mushrooms, cut
1 can tomatoes	in half
4 green peppers	2 heaping tbsps. flour
3 onions	1 pint chicken stock
2 tbsp. butter	

Boil hen until very tender; dice. Cook tomatoes for 30 or 40 minutes. Saute green peppers and onions in butter. Add mushrooms which have been cut in half. When tender, put in flour and add chicken stock immediately. Then add tomatoes. Cook together about 30 minutes and then add diced chicken.

CHICKEN COQUILLE

(Mrs. M. Y. Swift)

1 large hen, boiled and cut in small pieces	Heaping tbsp. chopped parsley
2 tbsp. butter	Bell pepper and salt to taste
1 tbsp. flour	1 can of Mushrooms
Large tumbler of cream	1 tbsp. Mushroom water
2 tbsp. chicken broth	Glass of Sherry Wine
Level tbsp. chopped onions	

Mix butter and flour in sauce pan over fire. Add cream, chicken broth, parsley, chopped onions, bell-pepper, salt, Mushrooms and Mushroom water. Add chicken and let come to a boil. Take off and when cold, add a wine glass of Sherry. Put in baking dish

and sprinkle with cracker crumbs. Bake for 20 minutes.

PRESSED CHICKEN

(Mrs. E. T. Schuler by Mrs. Howard Thomas)

Boil and cut up one chicken. Arrange in mold alternately with thin slices of hard-boiled eggs, dusting with salt and pepper. Thicken stock with gelatine and pour over it. Set away to get cold. Serve with mayonnaise.

CHICKEN CROQUETTES

(Mrs. O. R. Hood)

Make white sauce with:

4 tbsps. butter

6 tbsps. flour

1 cup milk

Season with salt, pepper,
parsley and lemon juice.

Add 1 pint of ground chicken; spread on a platter to cool. When cool, shape into cutlets or croquettes. Roll in bread crumbs, beaten eggs and crumbs again. Fry in hot fat. Serve with Mushroom Sauce:

1 tbsps. lemon juice

1 cup cream sauce

$\frac{1}{2}$ cup cooked mushrooms,
cut in pieces

CHICKEN CROQUETTES

(Mrs. Will K. Duke)

1 hen, boiled until tender

3 hard-boiled eggs

$1\frac{1}{2}$ cups lightly creamed

Irish potatoes

2 cups thick cream sauce

Salt, pepper, paprika to
taste

Put hen and eggs through food chopper; add po-

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tatoes while hot and mix well with sauce. When cool, form croquettes and place in refrigerator for several hours. When thoroughly chilled, roll in flour and fry in deep hot fat.

CHICKEN LOAF — MUSHROOM SAUCE

(Mrs. C. W. Vance)

Chicken Mixture:

- | | |
|---------------------------|---------------------------|
| 1 four-pound chicken | 1 large can mushroom soup |
| 1 cup cooked rice | 1 cup chicken broth |
| 2 cups fresh bread crumbs | 3 eggs beaten |
| 1½ tsps. salt | |

Cook chicken until tender, cool and dice. Mix with all other ingredients, adding eggs last. Bake one hour in a slow oven (325 degrees) in pan or mould. Serve with following sauce:

Mushroom Sauce:

- | | |
|---------------------------------|--------------------------|
| ¼ cup butter | 1 pint chicken broth |
| ½ lb. canned or fresh mushrooms | ¼ cup cream |
| ¼ cup flour | ½ tsp. lemon juice |
| | Salt and pepper to taste |

Melt butter; add mushrooms diced coarsely and cook gently five minutes in chicken broth. Add flour and cream which have been blended together. Cook five minutes and serve. This amount will serve 12 to 14.

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ROAST TURKEY

(Mrs. Annie D. Drake)

Rub prepared turkey with salt and pepper. Place in roaster or on broiler pan, breast side up. Put in hot oven (425 degrees) uncovered without the addition of water. After ten minutes reduce to moderate oven (350 degrees) and finish roasting. Turn turkey three times, once on each side, finish up with breast down. Allow 15 to 20 minutes per pound. Baste with giblet water. It is not necessary to sear the turkey. If may be started at 350 degrees. Keep the temperature constant for the entire roasting period. If desired, garnish with broiled orange rings and prunes (which have been cooked for 15 minutes.)

TURKEY DRESSING

(Mrs. Annie D. Drake)

4 cups soaked bread crumbs	1 tbsp. parsley, chopped
3 cups crumbled egg bread	1 cup milk or broth
2 cups chopped celery	4 eggs or egg yolks
1 tbsp. onion, chopped	4 tsps. salt
2 tsps. green pepper,	$\frac{1}{4}$ tsp. pepper
chopped	1 tsp. baking powder

Variations: add 1 pint oysters; 1 cup nuts or 1 cup pork sausage.

Mix in order given, stuff turkey but not too tight and bake rest of this dressing in well greased shallow tin pan and serve with turkey and giblet gravy.

BARBECUE SAUCE

(Mrs. Annie D. Drake)

2 lemons (juice and peeling)	4 onions
2 bottles ketchup	1 stalk celery
$\frac{1}{2}$ bottle Worcestershire	1 cup vinegar
sauce	Red pepper to taste
2 cups hot water	2 sticks of butter
3 tsps. prepared mustard	

Chop onions and celery fine and place in skillet with butter to brown. Add remaining ingredients and simmer slowly for ten minutes.

FISH

FRIED SHRIMP

(Mrs. W. M. Wilson)

Cut off head and shell shrimp. Split under side until shrimp lies flat. Try to remove the black vein.

Beat one egg and mix with one cup of milk.

Bread shrimp in cracker crumbs, dip in mixture of milk and egg, and bread again in cracker crumbs. Fry in cooking oil heated to about 400 degrees.

DELICIOUS FRIED OYSTERS

(Mrs. Tyler Watts)

1 pint fresh oysters

Dash of pepper

1 small box crackers

1 egg

$\frac{1}{2}$ tsp. salt

Roll crackers fine; sprinkle well with salt and pepper; mix. Remove shells, etc., from oysters. Set aside. Beat egg well and strain oyster juice into egg. Put most of crackers into bowl. Mix oysters with them, putting enough egg mixture with them to make soft croquettes. (Should be two to three oysters in each croquette, depending on the size.) Roll them in dry cracker dust that was left and fry in deep, boiling lard (without covering) until brown. Drain on paper. Put on hot dish. Serve with pickles or slaw.

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FRICASSE OYSTERS

(Mrs. Howard Thomas)

- 1 pint oysters
- 1½ tbsps. butter

Melt butter in frying pan and when smoking hot, add oysters. When oysters curl up, pour the following dressing over them:

- | | |
|-----------------------|--------------------------|
| 1 egg beaten | Salt and pepper to taste |
| 1 dessert spoon flour | 1 cup milk |

Pour this over hot oysters in pan and cook until it thickens. Serve with toast.

MINCED OYSTERS

(Mrs. Jessie B. Goodhue)

- | | |
|-----------------------------------|-------------------------------|
| 1 qt. oysters (chopped very fine) | 2 tbsps. finely chopped onion |
| 6 eggs | Salt and black pepper |
| 2 cups cracker crumbs | Red pepper |
| ½ lb. butter | Juice of ½ lemon |

Saute above ingredients for about ten minutes. Place in buttered casserole or individual baking shells. Sprinkle cracker crumbs and butter over top. Bake in moderate oven 40 minutes.

CREOLE SHRIMP

(Mrs. J. T. Morgan)

- | | |
|-----------------------------------|---|
| 1 large or 3 small onions chopped | 1 bell pepper, chopped |
| 1 heaping tbsp. bacon grease | 1 tsp. Worcestershire Sauce |
| 1 large can tomatoes | 2 cans shrimp, or about the same amount of fresh shrimp |
| 1 tsp. parsley, chopped | Salt and pepper to taste |

Heat bacon grease; add onions and stir until they begin to brown. Add tomatoes, bell pepper, parsley, salt and pepper. Stir until pepper is done and the mixture is of a thick consistency. Add shrimp and Worcestershire Sauce. Serve over rice.

SALMON LOAF

(Mrs. E. S. Jones, by Mrs. Howard Thomas)

- | | |
|--------------|--------------------------|
| 1 can salmon | ½ cup sweet milk |
| 2 eggs | Small piece of butter |
| 6 crackers | Salt and pepper to taste |

Mix all ingredients together. Put in baking powder can and steam about thirty minutes.

FISH LOAF

(Mrs. S. C. Gentry)

- | | |
|--|--------------------------|
| ✓ 3 lbs. red snapper, boiled
and shredded | Salt and pepper to taste |
| 1 cup cracker crumbs | Butter, size of an egg |
| 1 cup sweet milk | 1 cup chopped almonds |
| | 1 egg |

Mold into a loaf. Bake in oven thirty minutes. When half done, add rows of almonds. Serve hot with tartar sauce.

TUNA FISH CASSEROLE

(Mrs. James M. Dunn, Schenectady, N. Y.)

- | | |
|-----------------------------------|-----------------|
| 1 can tuna fish | Potato chips |
| 1 can mushroom soup (medium size) | Pepper to taste |

Grease casserole. Drain tuna. Crumble and put layer in bottom of casserole. Put layer of potato chips and then a layer of tuna. Pour soup over this. Put potato chips on top and bake in moderate oven.

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FISH PUDDING

(Mrs. O. R. Hood)

3 lbs. red snapper

Juice of 1 lemon

Boil snapper and add lemon juice. When done, bone and pulverize. Add sauce made as follows:

2 cups sweet milk

1 cup (or more) whipped
cream

1 heaping tbsp. butter

1 heaping tbsp. flour

Salt and pepper to taste

2 slices onion

5 hard boiled eggs

2 well-beaten eggs

Cook onion slices in milk, butter and flour and remove when sauce is thick. Add this to fish and well-beaten eggs. Add whipped cream last; salt and pepper. Bake in a well greased pan with a stem. Turn out whole on tray and serve with parsley potatoes. When baking the fish, the pan should be put in one of water and should be covered to keep from burning. Bake until pudding is firm. Serve with sauce made as for pudding. Boil eggs; mash or chop rather fine and add to sauce.

FISH TURBOT

(Mrs. C. A. Kittredge)

Steam 3 pounds white fish and take out bones. Pick into small pieces; salt and make dressing of:

1 pint milk

$\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ cup butter

1 egg or 2 yolks

$\frac{1}{2}$ cup flour

Cook milk, butter and flour until mixture thickens. When cool beat in egg. Put layer of fish in baking dish; sprinkle with chopped parsley. Alternate fish and dressing until dish is full. Cover with toasted bread crumbs. Bake 30 to 40 minutes in oven at 400 degrees. A bit of onion may be added if desired.

VEGETABLES AND CHEESE

SQUASH SOUFFLE

(Mrs. W. F. Byrd)

2 lbs. yellow squash

¼ cup sweet milk

2 eggs

2 Tbsp. butter

½ cup snappy cheese

½ cup bread crumbs

2 pimientos (cut fine)

Pinch of salt, red pepper
and onion salt.

Cook squash until done; then drain. Mash squash and mix with beaten eggs, milk and bread crumbs. Add other ingredients and bake in slow oven about 30 minutes.

ASPARAGUS ALMOND CASSEROLE

(Mrs. Bill Bugg)

1 cup asparagus

Cream sauce

1 cup almonds

1 cup grated cheese

To prepare almonds: Place tsp. salt in boiling water, add shelled almonds and cook ten minutes. Remove hulls and slice in two pieces.

Place layer of asparagus on bottom, add almonds

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and cream sauce. Repeat until casserole is filled. Add grated cheese to the top. Cook in oven until cream sauce mixes with other ingredients. Serve piping hot.

STUFFED EGG PLANT

(Mrs. John W. Burnett)

- | | |
|---------------------------|---------------------------|
| 1 large egg plant | 1 green pepper chopped |
| 1 small can of tomatoes | 2 Tbsp. of Worcestershire |
| 2 chopped onions | Sauce |
| 1 stalk of celery chopped | Salt and paprika |

Cut egg plant in half and remove pulp. Put chopped pulp of egg plant, onions, celery, pepper, canned tomatoes in vessel and cook till done. Add Worcestershire Sauce, salt and paprika. Put all this in empty egg plant shells with grated cheese on top and brown in oven 10 minutes or more.

EASY BAKED BEANS

(Mrs. L. L. Sutherland)

✓ Slice onions and cover bottom of baking dish. Empty 1 can of baked beans. Smear prepared mustard all over top of beans. Pour about 2 tablespoons of New Orleans molasses over top. Put 2 strips of bacon across top of beans. Put in pre-heated oven and bake about 45 minutes or until they are thick. Set oven at 400 degrees.

NOODLE RING

(Mrs. Isaac Haas)

- | | |
|-------------------------|----------------|
| 1½ cups cooked noodles | ¼ tsp. salt |
| ½ cup grated cheese | ¼ tsp. celery |
| 1 tsp. chopped onion | ¼ tsp. paprika |
| 1 tsp. chopped parsley | ¾ cup milk |
| 1 tsp. chopped pimiento | 2 eggs |

Mix ingredients and pour into buttered mold. Set pan in hot water and bake 30 minutes in moderate

oven. Remove and surround with green beans or asparagus. Add butter.

NOODLE LOAF

(Mrs. C. S. Wilkinson)

1 ¼ cups noodles	¾ cup grated cheese
1 cup fine soft bread crumbs	1 ¼ cups canned tomatoes with juice drained out
2 eggs, beaten	¼ cup melted shortening
1 tsp. salt	1 ½ tsp. prepared mustard
2 Tsp. chopped green pepper	½ tsp. pepper

Boil noodles in salted water till tender. Drain, rinse and drain again. Mix with the remaining ingredients and place in greased baking dish. Bake in moderate oven (350 degrees) for 45 minutes. Delicious with sausage and crisp corn bread.

SPINACH MOLD

(Mrs. J. A. Lusk, Jr.)

3 lbs. spinach	½ package Old English Cheese
1 ½ cups white sauce	
1 ½ tps. horse radish	

Cook spinach twenty minutes in water remaining on leaves after washing. To the white sauce add Old English cheese and horse radish. Mix thoroughly with cooked spinach. Salt to taste. Pour into greased ring mold; place in slow oven until mold sets. Serves ten.

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RUSSIAN CABBAGE ROLLS

(Mrs. J. O. Morgan)

- | | |
|----------------------|--------------------------|
| 1 beef soup bone | 1 tsp. chili powder |
| 1 lb. ground beef | 1 large head of cabbage |
| 1 cup uncooked rice | (wilted) |
| 1 cup cracker crumbs | 1 can medium tomatoes or |
| 1 whole egg | juice |
| 2 tsps salt | |

Mix beef, rice, cracker crumbs, egg, chili powder and salt and make small rolls to fit cabbage leaves. Use large container and place soup bone in bottom. Place cabbage rolls on top and add tomato juice or tomatoes last. Cook slowly two hours. Wilt cabbage leaves by immersing in hot water.

SPINACH SOUFFLE

(Mrs. Coleman R. Shepherd)

- | | |
|-----------------------------|---------------------------------|
| 1 can spinach | 1 small box Premium soda |
| 1 small can evaporated milk | crackers (crumbled) |
| 1 small can water | $\frac{3}{4}$ lb. grated cheese |
| 1 small can pimientos | Black pepper to taste |

Drain and cut up spinach. Mix ingredients. Place in well greased casserole and bake about 25 minutes in moderate oven. Sprinkle top with paprika.

CASSEROLE OF ONIONS AND CARROTS

(Mrs. Annie Drake)

Slice and boil until tender 4 medium size onions and 1 bunch of carrots. Place in casserole alternating layer of onions and carrots. Pour over this thin white sauce, sprinkle cracker crumbs and cheese over top. Bake 20 to 30 minutes in medium oven. Make thin sauce as follows:

- | | |
|-----------------|-------------------------|
| 1 cup milk | 2 tbsps. flour |
| 2 tbsps. butter | $\frac{1}{2}$ tsp. salt |

Melt butter, add flour. Cook until well blended. Add hot milk and cook until thick and smooth.

ESCALLOPED EGG PLANT

(Mrs. Irving Levi, Jr.)

- | | |
|-------------------|--------------------------|
| 1 large egg plant | 2 tbsps. cream |
| 2 eggs | $\frac{1}{2}$ lb. cheese |

Boil egg plant in water until tender. Drain, mash and add cream, eggs, salt and pepper. Place in casse-

role alternating egg plant mixture and grated cheese. Top with bread crumbs and cheese and bake until brown.

ESCALLOPED EGG PLANT

(Mrs. C. S. Wilkinson)

Slice egg plant. Sprinkle on salt and put weight on to remove the juice. Soak about four slices of bread in water, then squeeze out the water and pull the bread into strings. Fry clove of garlic in grease; add egg plant and one finely chopped green pepper. Cook till dry with bread added. Then add about one cup of shrimp or corned-beef. Season with salt and pepper. Put in baking dish and cook till brown.

ESCALLOPED POTATOES

(Mrs. Ragan Lonnergan)

Slice potatoes very thin; add bits of butter, slices of onion, salt and pepper. Repeat this until dish, which has been greased, is nearly filled. Cover with milk and bake slowly.

PITTSBURGH POTATOES

(Mrs. C. A. Kittredge)

1 qt. cubed potatoes

1 can pimientoes

3 onions

Cook onions and potatoes 10 minutes. Pour over this the following sauce:

1 pt. milk

$\frac{1}{8}$ tsp. black pepper

1 tbsp. flour

$\frac{1}{2}$ lb. grated cheese

$\frac{1}{2}$ tsp. salt

Melt cheese in sauce and add pimientoes last. Pour this over potatoes and onions that have been placed in covered dish and bake 45 minutes at 350 degrees.

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RAGOON

(Mrs. John Blalock - Selma Ala.)

1 can English peas	Sauce:
2 cans mushroom buttons	2 Heaping tbsp. flour
6 hard-boiled eggs	1½ tbsp. butter
Cover top with grated cheese	1 can Cream of tomato soup

Make like regular cream sauce, using the soup for liquid. Season with red pepper, salt and Worcestershire. Pour over Ragoon and bake.

SPANISH ENGLISH PEAS

(Mrs. Ragan Lonnergan)

1 can English peas	2 hard-boiled eggs
1 can tomato paste	Butter the size of walnut
Grated cheese	Chopped onion

Saute onion and butter. Put peas in casserole and add tomato paste, cheese, eggs, onion and butter, salt and pepper. Bake slowly.

"TRY THESE" FRIED APPLES

(Mrs. Tyler Watts)

Peel and quarter ½ dozen good-sized cooking apples. Put 1 level tbsp. or a little more lard in skillet and melt enough to cover skillet with grease. Spread apples out in skillet, cover well with sugar. Cover with close lid. Put on moderately hot stove and cook carefully. Turn quarters separately to keep from burning. Take out immediately. For this recipe to be successful, skillet must be covered with apples and apples well covered with sugar.

MACARONI WITH CHEESE

(Mrs. W. P. Wilson by Mrs. Howard Thomas)

1 pint of macaroni	Black pepper
Cheese	2 eggs
Butter	1 cup sweet milk

Break up and wash macaroni. Boil in salted water until tender. Put a layer of macaroni in bottom of baking dish, then a layer of cheese with a few bits of butter and a sprinkle of black pepper. Beat eggs and mix with sweet milk. Pour eggs and milk over macaroni and cheese. Bake in moderate oven until done and serve at once.

CHEESE CRUMB SOUFFLE

(Mrs. Frank Dowling)

- | | |
|-----------------------|---------------------------|
| 1½ cups grated cheese | 2 tbsps. butter |
| 1¾ cups bread crumbs | 4 eggs separated |
| 1¼ cups milk | Salt and paprika to taste |

Scald milk in top of double boiler, over slowly boiling water. Add crumbs and allow to become moist. Add cheese, butter, salt and paprika. Blend and remove. Beat until smooth. Stir in beaten egg yolks and fold in stiffly beaten whites. Bake in buttered casserole, set in pan of hot water, at 350 degrees. Cook 35 to 40 minutes or until firm. Serve immediately.

CHEESE BALLS

(Mrs. A. E. Swanson)

- | | |
|-----------------------|------------------------|
| Whites of 4 eggs | Pinch of Salt |
| 2 cups grated cheese | Dash of Cayenne pepper |
| 2 tbsps. bread crumbs | |

Make into small balls. Dip into egg, beaten and mixed with a teaspoon of water. Dip in bread crumbs and fry a good color in deep hot fat. Serve immediately.

PINEAPPLE SWEETPOTATO PUFF

(Mrs. H. D. Sturkie, Jr.)

- | | |
|------------------------------|--------------------|
| 5 medium sized sweetpotatoes | ½ tsp. pepper |
| ½ cup pineapple syrup | 6 slices pineapple |
| 1 tbsp. butter | Butter |
| ¾ tsp. salt | |

Scrub sweetpotatoes and cook in their jackets until tender (about 25 minutes). Peel and mash, adding

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pineapple syrup drained from the can of pineapple. Add more pineapple syrup if needed to give potatoes a smooth, moist consistency. Season with butter, salt and pepper. Brush drained slices of pineapple with butter, and pile each slice with the mashed sweetpotatoes. Top potatoes with a small lump of butter and place under a pre-heated broiler until pineapple is warm and sweetpotatoes are lightly browned. This will serve 4 to 6.

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MASHED POTATO SUPREME

(Mrs. H. D. Sturkie, Jr.)

Season 3 cups hot mashed potatoes with prepared mustard. Pile in shallow baking dish. Beat $\frac{1}{2}$ cup heavy cream or evaporated milk till stiff. Add $\frac{1}{2}$ cup grated cheese to cream. Season with salt and pepper. Spread cream mixture over potatoes and bake in moderate oven (350 degrees) until brown.

SPINACH AND CHEESE ON FRENCH TOAST

(Mrs. H. D. Sturkie, Jr.)

- | | |
|-------------------------------------|-------------------------|
| 1 egg beaten | 2 cups cooked, seasoned |
| $\frac{1}{2}$ cup milk | spinach |
| $\frac{1}{4}$ tsp. salt | Thin slices of cheese |
| Bread slices | 1 hard-boiled egg |
| $1\frac{1}{2}$ tbsps. fat drippings | |

Combine beaten egg, milk and salt. Dip each slice of bread into mixture. Heat drippings in skillet. Fry bread slices slowly until browned on each side. Remove to flat baking sheet. Drain spinach thoroughly and chop. Place $\frac{1}{2}$ cup on each slice of bread. Top with a slice of cheese. Bake in moderate oven (350 degrees) until cheese melts and spinach is heated. Garnish with slices of cooked egg.

BAKED STUFFED TURNIPS

(Miss Della Mae Jenkins)

- | | |
|---------------------------------|--------------------------|
| 6 medium sized boiled | 3 tbsps. butter |
| turnips | $\frac{1}{4}$ cup milk |
| 1 cup bread crumbs | 1 cup medium white sauce |
| $\frac{1}{4}$ cup grated cheese | |

Cook turnips until tender; remove peeling and hollow the centers. Mix crumbs with cheese, soften with butter and add enough milk to make mixture hold together. Fill turnips with this mixture. Sprinkle with

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paprika and place in buttered baking dish. Bake in moderate oven until golden brown. Add the chopped centers of turnips to hot white sauce and pour over the turnips

Medium White Sauce:

2 tbsps. butter

1 cup milk

2 tbsps. flour

$\frac{1}{2}$ tsp. salt

Melt butter; add flour and blend to a smooth paste. Add milk and salt and cook until thickened.

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SALADS

ANTIPASTO SALAD

(Mrs. Wm. D. Wilson)

- | | |
|-----------------|-----------------------|
| 1 head lettuce | 1 small can anchovies |
| 4 tomatoes | ½ lb. salomi |
| 2 avacado pears | Pimiento strips |

Rub salad bowl with garlic. Add chopped lettuce; tomatoes cut in fourths; avacados in strips and tiny cut squares of salomi and anchovies. Arrange pimiento strips around top of salad. Also celery and ripe olives (optional). Serve on individual salad plates and pour dressing (olive oil and vinegar seasoned to taste) over it. French bread or crisp crackers will go well with this. Also Claret or Rhine wine, if desired.

CRANBERRY SALAD

(Mrs. Jerry Burnett)

- | | |
|-------------------------------|--------------------|
| 1 package lemon Jello | ½ cup diced pecans |
| ½ can cranberry sauce | ½ cup diced celery |
| 1 small can crushed pineapple | Juice of ½ lemon |
| | Pinch of salt |

Dissolve Jello in pint of boiling water. Add cranberry sauce and lemon juice while Jello is still hot. When partially congealed, add remaining ingredients. Place in refrigerator to congeal.

✓ CONGEALED ASPARAGUS SALAD

(Mrs. Gordon Silvey)

- | | |
|--------------------------------|---------------------|
| 1 large can white asparagus | 1 pimiento |
| 1½ envelopes Knox gelatine | ½ cup lemon juice |
| ¾ package Old English cheese | Salt |
| ¾ cup chopped blanched almonds | Black pepper |
| | 1 cup mayonnaise |
| | 1 cup whipped cream |

Put asparagus through a ricer. Add cheese which has been mashed with a fork; pimiento cut into small pieces, lemon juice, salt and pepper. Soak gelatine as directed on envelope and use the water from the asparagus which has been brought to boiling point. A little more hot water may be added if necessary to make 1½ cups hot liquid. Add to mixture and let cool. Add mayonnaise, whipped cream and almonds. Pour into individual molds and place in refrigerator overnight.

CARROT SALAD

(Mrs. Gordon Silvey)

- | | |
|---|------------------------------------|
| 2 cups grated carrots | $\frac{1}{2}$ to 2-3 cup very sour |
| $\frac{3}{8}$ cups raisins (soaked or
brought to a boil and
cooked) | mayonnaise |

Mix carrots and raisins, tossing lightly together with a fork. Keep in cold place until ready to use. Mix mayonnaise just before serving.

LUNCHEON SALAD

(Mrs. Ralph Breeden)

- | | |
|--------------------------------|---------------------------------|
| 1 can condensed tomato
soup | 1 cup chopped celery |
| $1\frac{1}{2}$ Tbsp. gelatine | 2 Tbsp. chopped green
pepper |
| $\frac{1}{2}$ cup cold water | 1 tsp. grated onion |
| 2 packages cream cheese | Small bottle sliced olives |
| 1 cup mayonnaise | |

Heat soup and dissolve in it the gelatine which has softened in cold water. Cool. Combine cream cheese and mayonnaise and add, with remaining ingredients, to gelatine mixture. Serves 8 - 10.

BLACK BING SALAD

(Mrs. Herbert Stewart)

- | | |
|-------------------------|------------------------|
| 1 cup Bing cherries | 1 package Philadelphia |
| 2 packages cherry Jello | cream cheese |
| 1 cup broken pecans | |

Open cherries and pour juice into boiler. Add water until juice and water amounts to four tea cups. Heat and dissolve cherry Jello in this. When Jello cools, add cherries and nuts and pour into dish.

Dressing:

Mash Philadelphia cream cheese; add salt, Worcestershire Sauce to taste and whip into homemade mayonnaise.

To serve: Cut salad into blocks and place on lettuce leaves. Cover generously with dressing, over entire surface of salad.

AVACADO-GRAPEFRUIT SALAD

(Mrs. Luther H. Meyers)

Arrange slices of avacado pear and sections of grapefruit on lettuce leaves and serve with French dressing.

PINEAPPLE DELIGHT SALAD

(Mrs. Bill Bugg)

- | | |
|-------------------------------|----------------------|
| 1 package lime Jello | 1 cup whipping cream |
| 1 small can crushed pineapple | |

When Jello first begins to congeal, beat with rotary beater until foamy. Mix with pineapple and cream (stiffly beaten). Stir gently and place in refrigerator until firm.

FROZEN TOMATO SALAD

(Mrs. Adale Nunnally)

- | | |
|----------------|-----------------------------|
| 1 can tomatoes | 1 tsp. Worcestershire Sauce |
| ½ cup celery | ½ tsp. paprika |
| 1 tsp. salt | 1 cup whipped cream. |

Boil tomatoes and celery until tender. Add salt; strain and chill. Add Worcestershire Sauce, and paprika. Pour tomato mixture into the whipped cream. Put in freezing unit. Serve on lettuce with mayonnaise.

TOMATO ASPIC

(Mrs. Frank J. West)

- | | |
|-----------------------------|-----------------|
| 1 can tomato juice (14 oz.) | 1 Tbsp. vinegar |
| 1 small bay leaf | ½ tsp. sugar |
| 2 celery stalks | ½ tsp. salt |
| 1 small onion | Pepper |

Boil tomato juice, bay leaf, celery stalks and onion in water for 10 minutes. Strain and measure one pint. Add vinegar, sugar, salt and pepper. Heat to boiling point. Pour over gelatin. Put into molds and allow to cool before placing in refrigerator. When gelatin begins to congeal, sprinkle in chopped raw carrots, chopped celery and canned English peas. Stir.

DELICIOUS SALAD

(Mrs. A. L. Gwin)

- | | |
|---|------------------------|
| 1 cup mayonnaise (preferably home-made) | 2 Tbsp. powdered sugar |
| 1 cup whipped cream | 2 Tbsp. water |
| 3 cups diced fruit, canned | 1 tsp. Knox gelatine |

Add gelatine to water. Let stand 5 minutes and soften over steam. Beat into mayonnaise. Mix mayonnaise with diced fruit. (This keeps fruit from freezing.) Add sugar to cream and fold into fruit mixture. Serve on lettuce leaf.

CHICKEN SALAD

(Mrs. Roy White)

1 large chicken

$\frac{1}{2}$ lb. almonds

1 bunch of celery

Cut all in small pieces.

Dressing:

2 whole eggs

$\frac{1}{2}$ cup sugar

1 cup water (to which 2

Tbsp. of flour have been
added)

1 cup Heinz white vinegar

1 level tsp. salt

$\frac{1}{4}$ tsp. mustard

Large lump of butter

Cook until thick. When cold add one pint of cream, whipped stiff. This is enough for two chickens.

CONGEALED VEGETABLE SALAD

(Mrs. B. L. Noojin)

3 Tbsp. plain gelatin

$\frac{1}{2}$ cup cold water

1 cup boiling water

Dissolve gelatin in cold
water and add to boiling
water. Set aside to cool.

1 cup chopped cucumbers

$\frac{1}{2}$ tsp. chopped onion

2 $\frac{1}{2}$ cups chopped tomatoes

1 scant cup peas

$\frac{1}{2}$ large green pepper,
chopped

$\frac{1}{2}$ cup celery, chopped

1 small can pimiento, cut
fine

3 tsp. salt

$\frac{1}{2}$ tsp. paprika

3 Tbsp. lemon juice

1 $\frac{1}{2}$ tsp. sugar

Cut all vegetables into rather fine pieces. Add other ingredients. Add dissolved gelatin. Put into any desired molds. Serve with mayonnaise on lettuce. Serves 8.

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FROSTED CANTALOUPE SALAD

(Miss Della Mae Jenkins)

1 melon

1 package fruit gelatin

1 or 2 packages cream cheese

Milk or cream

Peel a whole cantaloupe. Cut a slice from one end and remove seeds. Fill center with fruit gelatin and place in refrigerator until gelatin has congealed. Soften cream cheese with the milk or cream and frost the entire outside of the melon. Serve in slices on lettuce with salad dressing.

PORCUPINE OR PEAR SALAD

(Mrs. George D. Motley)

Select large halves of pears. Turn flat side down. Put two cloves for eyes in small end. Blanch almonds; cut in strips and place diagonally over top of pear (rounding side) from the end representing the head. Serve on lettuce.

FROZEN APRICOT SALAD

(Mrs. Will Duke)

1 can apricots

1 bottle Marischino cherries

Juice of 3 lemons

Scant cup of sugar

1 pint cream

Place in freezing unit of refrigerator until frozen.

SALAD FOR TWELVE

(Mrs. Harry Howe)

1 stalk celery (cut in small pieces)

1½ cups pecans

1 envelope gelatine

1 pint whipped cream

½ tsp. salt

1 large can sliced pineapple

1½ green peppers

¾ cup mayonnaise

1 pint cottage cheese

¼ cup sugar

Dissolve gelatine in ¼ cup of cold pineapple juice. Heat remaining juice and add to gelatine and set aside to cool. Cut nuts, fruits and peppers in small pieces and mix thoroughly with cottage cheese and mayonnaise. Combine with cooled gelatine. Fold in whipped cream which has been sweetened with ¼ cup sugar. Pour into mold. Chill thoroughly. Serve on lettuce; garnish with mayonnaise and red cherry.

PEACH SALAD

(Mrs. H. D. Sturkie, Jr.)

- | | |
|--------------------------------|---------------------------------------|
| 1 large can peaches | 2 eggs, separated |
| $\frac{1}{4}$ cup orange juice | $\frac{1}{2}$ cup heavy cream whipped |
| 2 tbsps. lemon juice | $\frac{1}{4}$ cup mayonnaise |
| Dash of salt | |

Drain peaches, reserving the juice. Combine $\frac{1}{4}$ cup peach juice with orange juice, lemon juice and salt. Beat egg yolks and add sugar. Add this to liquids and cook until thick, stirring constantly. Cool and add whipped cream and mayonnaise. Add beaten egg whites last. Arrange peach halves in freezing tray and pour cream mixture over peaches. Freeze without stirring until set. Cut into squares allowing peach half per serving. Place on lettuce leaf topped with dressing. Serves 8.

ASPARAGUS LOAF

(Mrs. T. S. Griffin)

- | | |
|-----------------------------------|---------------------------------------|
| 1 large can asparagus, with juice | 2 Tbsp. gelatine, softened with water |
| 1 Tbsp. butter | Juice of 2 lemons |
| 2 eggs, hard-boiled | Salt and pepper to taste |

Cup up asparagus in double boiler. Add butter, eggs, gelatine and juice of lemon. Stir this mixture until butter melts. Add gelatine and mold. Serve as a salad. Serves 14.

SALAD DRESSINGS

VINEGARETTE SAUCE FOR ASPARAGUS SALAD

(Mrs. McCrea Crocheron)

- | | |
|-------------------------|----------------------------|
| 3 Tbsp. melted butter | 1 Tbsp. grated onion |
| 3 Tbsp. vinegar | $\frac{1}{2}$ tsp. paprika |
| 1 Tbsp. chopped parsley | Red pepper to taste |

Melt butter, add vinegar and other seasonings. Serve hot.

TARTAR SAUCE

(Mrs. Robert Collier)

To a pint of mayonnaise, add one teaspoon of dry mustard, two tablespoons of grated onions, one of chop-

ped parsley, a pinch of Cayenne, and two tablespoons of finely cut pickles or radish. The radish adds a crisp touch.

FRENCH DRESSING

(Mrs. Harry L. Artz)

- | | |
|----------------------------|-----------------|
| 1 can tomato soup | 1 button garlic |
| 1 cup wesson oil | 1 Tbsp. sugar |
| $\frac{1}{2}$ cup vinegar | 1 tsp. salt |
| $\frac{1}{2}$ grated onion | 1 tsp. pepper |
| 1 tsp. prepared mustard | |

Put in fruit jar; shake vigorously. Keep in refrigerator.

HOLLANDAISE SAUCE

(Mrs. Harry L. Artz)

- | | |
|-------------------|-----------------------------------|
| 1 egg yolk | $\frac{1}{4}$ lb. creamery butter |
| 1 cup lemon juice | |

Put all ingredients in sauce pan over medium heat. Stir constantly until thick. Serve immediately.

SHRIMP ARNAUD

(Mrs. Robert Collier)

- | | |
|---------------------------------|--|
| 6 tbsps. olive oil | 4 tbsps. Creole mustard |
| 2 tbsps. vinegar | $\frac{1}{2}$ heart celery, chopped fine |
| 1 tbsp. paprika | $\frac{1}{2}$ white onion, chopped fine |
| $\frac{1}{2}$ tsp. white pepper | A little chopped parsley |
| $\frac{1}{2}$ tsp. salt | |

Mix well. Chill; serve on shrimp on crisp, chopped lettuce.

COCKTAIL SAUCE

(Mrs. Robert Collier)

- | | |
|---------------------------------|----------------------------------|
| $\frac{1}{4}$ cup tomato catsup | $\frac{1}{2}$ tsp. tabasco sauce |
| $\frac{1}{2}$ cup lemon juice | $\frac{1}{4}$ tsp. salt |
| 1 tbsp. Worcestershire Sauce | 1 tbsp. minced onion |
| 2 tbsps. horse radish | 1 tbsp. minced celery |

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BREADS AND PASTRIES

BEATEN BISCUIT

(Mrs. Annie Drake)

2 cups flour
1 tsp. salt
4½ tbsps. fat

½ cup cold water
½ tsp. baking powder

Mix to a very stiff dough. Run through food chopper 10 times. Roll ½ inch thick and cut biscuits with small biscuit cutter. Bake at 450 degrees for about 20 minutes.

YEAST BISCUITS

(Mrs. Frances Finney Allen)

1 yeast cake
1 scant cup luke warm water
2 cups flour

1 tsp. salt
3 tsp. sugar
2 tbsps. melted margarine

Dissolve the yeast in luke warm water. Sift flour, salt and sugar together and stir in the yeast mixture and melted margarine. Turn out on floured board and knead until smooth. Roll ½ inch thick. Cut into biscuits; place on greased pan and let rise one hour. Bake till brown in hot oven (about 20 minutes.)

GOOD BISCUITS

(Mrs. Annie D. Drake)

2 cups flour
4 tbsps. baking powder
½ tsp. salt

4 tbsps. shortening
¾ cup milk
1 tsp. sugar

Sift together flour, baking powder, sugar and salt; add shortening and mix in thoroughly with fork. Add liquid to make soft dough. Turn out on floured board and toss lightly until outside looks smooth. Roll out ½ inch thick. Cut with floured biscuit cutter. Place on greased pan. Bake in hot oven (475 degrees F) about 12 minutes. Makes 16 biscuits.

(If buttermilk is used instead of milk, add ½ tsp. soda to above recipe).

SPOON BREAD

(Mrs. W. M. Wilson)

2 cups buttermilk	1 tsp. salt
1 cup sweet milk	1 tsp. sugar
2 eggs	1 tsp. baking powder
1¼ cup corn meal	2 Tbsp. melted fat
½ tsp. soda	

Beat eggs; add milk, corn meal, salt, sugar, melted fat, soda and baking powder. Pour into well greased pan. Bake in hot oven (450 degrees) 40 to 50 minutes.

CORN STICKS

(Mrs. K. G. Fowler)

1½ cups meal	2 tbsps. fat
½ cup flour	1 egg
1 tsp. soda	1½ cups buttermilk
2 tps. baking powder	

Sift dry ingredients together. Beat egg, add buttermilk. Add dry ingredients; melt fat and beat well. Bake 10 or 15 minutes in hot oven (450 degrees). Makes 14 corn sticks.

HUSH PUPPIES

(Mrs. Ragan Lonnergan)

1½ cups cornmeal	1 medium sized onion, finely
1½ tps. baking powder	chopped
1 tsp. salt	Hot water as needed or to-
1 tbsp. shortening	mato juice
1 egg	

Mix minced onion with dry ingredients. Add well beaten egg and melted shortening. Add sufficient hot water or tomato juice to make a stiff dough. If bolted meal is used, add 2 tablespoons of flour. Drop mixture from large spoon into deep hot fat. Fry until golden brown. The same fat used for frying fish may be used for Hush Puppies.

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REFRIGERATOR ROLLS

(Mrs. M. Y. Swift)

- | | |
|---------------------------------|------------------------------|
| 1 cup mashed potatoes | 2 eggs |
| 1 cup scalded milk | 1 yeast cake, soaked in luke |
| 1 cup shortening | warm water |
| 2 tsp. salt | 7 cups flour |
| $\frac{1}{2}$ cup sugar (scant) | |

Mix in the order given. Be sure the mixture is cool before putting in the yeast cake. Put in refrigerator in covered bowl. Roll out and cut for pocket-book rolls two or three hours before baking. Allow to rise about twice in size.

DEEP SOUTH ROLLS

(Mrs. Neilmore Letson)

- | | |
|-------------------------|----------------------------------|
| 7 cups flour | 1 tbsp. salt |
| 1 pint milk | 1 cake of yeast |
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ tsp. baking powder |
| $\frac{1}{2}$ cup lard | $\frac{1}{2}$ tsp. soda |

Bring milk, lard, sugar and salt to a boil. Let this cool to luke warm and add yeast that has been dissolved in $\frac{1}{2}$ cup warm water. Mix into 5 cups of the flour. Let rise in warm place for two hours. Have the other 2 cups of flour sifted with baking powder and soda ready to mix with the batter that has risen for two hours. Mix and beat. Put in refrigerator. Roll like biscuits; dip into melted butter and fold over. Let rise 2 more hours. Bake in middle of oven at 375 degrees for 15 minutes.

FOUR-HOUR ROLLS

(Mrs. O. R. Grimes)

- | | |
|------------------------|------------------------|
| 3 cups flour | 1 tbsp. sugar, heaping |
| 2 tbsps. lard, heaping | 1 egg |
| 1 yeast cake | 1 cup milk |
| 1 tsp. salt | |

Put $\frac{1}{2}$ cup cold milk into bowl; crumble and add yeast cake. Add egg, salt and sugar. Warm other $\frac{1}{2}$ cup milk and lard. Cool. Add to other half; then add flour. Stir. Let rise 2 $\frac{1}{2}$ hours. Put on dough board and knead until smooth. Cut with biscuit cutter. Brush melted butter over them. Fold, brush again with melted butter. Let rise 1 hour.

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60-MINUTE ROLLS

(Mrs. E. W. McConnell)

3 cups flour	4 tbsps. shortening
$\frac{1}{2}$ tsp. soda	1 cup butter milk
2 tsp. baking powder	1 yeast cake, dissolved in 1
1 tsp. salt	cup water
1 tbsps. sugar	

Mix as for biscuit dough. Make into rolls. Let stand one hour in warm place. Bake in moderate oven.

WAFFLES

(Miss Eloise Lee)

2 cups pastry flour	$\frac{1}{4}$ (or more) tsp. salt
4 tsp. baking powder	2 eggs
$1\frac{1}{4}$ cups milk	6 tbsps. melted butter

Sift flour once, measure, add baking powder and salt, and sift again. Separate yolks and whites of eggs and beat each well. Combine egg yolks, milk and butter. Add flour gradually, beating until smooth. Fold in egg whites. This recipe makes six waffles.

Excellent also with these variations:

Add grated cheese to above batter for Cheese Waffles. Add 4 pieces of thinly sliced bacon - one to each of four squares for Bacon Waffles.

Add $\frac{1}{2}$ (slit lengthwise) link-sausage (Brookfield type) to each of 4 squares of waffle for Sausage Waffles.

ORANGE NUT BREAD

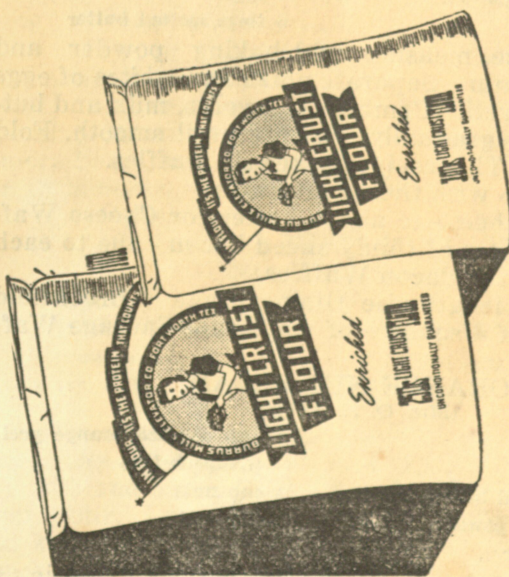
(Mrs. O. H. Alford)

2 eggs	1 cup candied orange peel
$\frac{3}{4}$ cup sugar	(recipe below)
3 Tbsp. melted butter	1 cup nuts
3 tsp. baking powder	$\frac{1}{4}$ tsp salt
$2\frac{1}{2}$ cups flour	

Add a little water to make stiff batter. Put in a loaf-pan and let stand $\frac{1}{2}$ hour. Bake slowly at 350 degrees about one hour. Test with straw.

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CANDIED ORANGE PEEL

Cut in strips and boil in three waters and rinse each time. For about 1 quart of peel, make a syrup with $2\frac{1}{2}$ cups of sugar and 1 cup of water. Drain the peel and drop in syrup and cook until thick. (A little syrup in the cake helps.)

CHEESE STRAWS

(Mrs. Ragan Lonnergan)

1 lb. sharp cheese	2 cups sifted flour
$\frac{1}{2}$ tsp. red pepper	Salt
$\frac{1}{4}$ cup softened butter	

Grate cheese and blend with butter. Add sifted flour and pepper. Work with hands into smooth paste. Press through small part of a cookie-press. Salt and bake in oven at 400 degrees until brown (about ten minutes.)

PIE CRUST

(Mrs. H. D. Sturkie, Jr.)

2 cups flour	8 tbsps. ice water
8 tbsps. lard	Salt

Cut lard into flour and salt with two knives, or rub it in with tips of the fingers for a flaky crust. Stir in water. Knead very lightly to mix well. Place in refrigerator until needed.

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HOT WATER PIE CRUST

(Mrs. Guerin DuBose)

$\frac{1}{2}$ cup boiling hot water poured over 1 cup shortening and stirred until creamy. Add 3 cups of flour and 1 tsp. salt. Chill before using.

CREAM CHEESE PASTRY

(Mrs. Nat Kristall)

$\frac{1}{4}$ lb. cream cheese

2 cups flour

$\frac{1}{4}$ lb. salted butter

Cream the cream-cheese and butter; add flour a little at a time until all the flour is used. Place in refrigerator over night. Remove from refrigerator and keep at room temperature one hour. Roll out thin and cut in squares about 2 $\frac{1}{2}$ inches square. Put a spoonful of jelly on each square, turning corners of dough to meet in the center. Bake in a moderate oven until light brown. To alternate, put nuts, cinnamon and sugar on the square and roll into horn shape. Can also be cut with cookie cutters and sprinkled with nuts and sugar.

STRUDEL - HUNGARIAN PASTRY

(Mrs. David Reich, by Mrs. John S. Paden)

2 lbs flour

1 tbsp. melted butter

1 egg

Add luke-warm water to above ingredients to make dough the consistency of light bread dough. Knead for ten minutes. Make into loaf and cover with warm cloth and heated pan. Let stand for eight minutes. Cover long table with cloth. Sprinkle cloth with flour. Stretch dough over table until thin as paper. Sprinkle with sugar, melted butter, nuts, raisins, few apples minced, jelly, preserves and crystallized fruit. Roll, and cut to fit pan. Bake in moderate oven.

PICKLES AND PRESERVES

CUCUMBER PICKLES

(Mrs. Clyde Leach)

Wash and cut into pieces 2 gallons of cucumbers. Add 2 cups of salt and 1 gallon of boiling water and let stand seven days. On the eighth day, drain and pour over them 1 gallon of boiling water and let stand twenty-four hours. On the ninth day, drain and pour over them 2 tablespoons of alum and 1 gallon of boiling water. On the tenth day, drain and pour over them 1 gallon of boiling water. On the eleventh day, drain and pour over them the following syrup boiling hot:

6 cups sugar

Spices to taste

5 pints vinegar

On the 12th, 13th and 14th days, drain this syrup and boil several minutes. Pour over cucumbers. On the 14th day, another cup of sugar may be added.

MIXED CHOW-CHOW PICKLE

With Cooked Dressing

(Mrs. A. D. Blalock, Selma, Ala.)

1 qt. large cucumbers

4 large sweet green peppers

1 qt. small cucumbers

1 large head of cabbage or
cauliflower (preferably

1 qt. green tomatoes

cauliflower)

1 qt. onions

All vegetables must be chopped by hand. If the cauliflower is used, break by hand in small pieces. Then measure. Let stand in weak brine (4 qts. water to 1 pt. salt) for 24 hours. Heat in same brine to scalding. Wash through cheese-cloth bag under hydrant and squeeze as dry as possible.

Cooked Dressing Part

1 cup flour

1 cup sugar

6 tbsps. dry mustard

Enough vinegar to make 2
quarts in all

1 tbsp. tumeric

Enough cold water to make
a smooth paste

Boil this mixture until it thickens and is smooth, stirring all the time. Add vegetables and cook until heated through. Just before removing from stove add celery seed and white mustard seed to taste. Makes about 7 pints.

BELL PEPPER RELISH

(Mrs. O. H. Alford)

12 red peppers	3 tbsps. salt
12 green peppers	1 qt. vinegar
6 onions (medium size)	2 (or more) cups sugar

Grind peppers and onions in food chopper. Sprinkle with salt. Cover with boiling water. Let stand till cool and drain through colander. Boil vinegar and sugar until thick (15 to 20 minutes) and pour over ground peppers and onions.

MUSTARD PICKLE

(Mrs. N. N. Christopher)

1 gallon green tomatoes	6 small hot peppers (red and green)
12 sweet peppers (red and green)	1 large cabbage
4 large onions	1 large bunch of celery

Grind above ingredients and mix. Make a brine by boiling 1 gallon water and 1 cup salt. Pour over mixture and let stand over night. The next morning boil until tender in brine and drain off. While this is dripping make dressing to pour over pickle. Do not put back over stove.

Dressing:

1 qt. vinegar	6 tsps. mustard (powdered)
3½ cups sugar	1 tbs. tumeric
1 cup flour	

Mix flour, sugar, mustard and tumeric. Add the mixture to boiling vinegar. Cook slowly until thick. Pour over pickle. Seal with paraffin.

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WATER MELON RIND PICKLE

(Mrs. B. R. Pegram)

Peel and cut into desired shapes. Cover with water; add 4 tbsps. salt and let stand 3 hours.

Pour off water. Then take 4 qts. of water, 1 tbsp. powdered alum and pour over melon. Let stand 5 minutes.

Pour off water and drop melon into ice water and chill thoroughly.

Put melon in 4 qts. of water and 2 lbs of sugar and let simmer all night. Next morning, pour off syrup.

Mix 1 qt. of vinegar, 6 lbs. of sugar, 6 sticks of cinnamon, 2 whole nutmegs, 2 tbsps. cloves, 2 or 3 small bottles of Marischino cherries. Bring to a boil. Drop melon in and let boil 5 minutes. Pour into a bowl and let stand 24 hours.

Next morning, let come to a boil. Pack fruit into jars. Cook syrup 20 minutes and pour over fruit and seal.

PEACH CONSERVE

(Mrs. Rosa Julian)

12 large ripe peaches

3 oranges (pulp, juice and
grated rind)

1½ lemons (juice and grated
rind)

1 No. 2 can crushed pine-
apple

Cup for cup of sugar

Run through meat chopper. Cook down until consistency of marmalade.

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AMBER MARMALADE

(Mrs. Otis Greene)

1 lb. crushed pineapple

1 large or 2 small oranges

1 lb. dried apricots

Soak apricots overnight. Grind through chopper. Also grind orange or grate the rind. Add equal parts sugar; boil until thick, stirring often. This makes about five pints.

CRANBERRY SAUCE

(Mrs. H. D. Sturkie, Jr.)

4 cups cranberries

2 cups sugar

1 cup water

Pick over and wash the cranberries. Cook cranberries, water and sugar in a covered sauce pan until the skins burst. This requires only about 10 or 15 minutes. Skim if necessary and cool. Overcooked cranberries are bitter.

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ENGLISH TOFFEE ICE BOX PUDDING

(Mrs. W. C. Donegan)

- | | |
|---------------------------------|--------------------|
| 2 cups powdered sugar | 1 cup chopped nuts |
| 2 Tbsp. cocoa | (Black walnuts) |
| ¼ tsp. salt | 1 tsp. vanilla |
| 1½ cups vanilla wafer
crumbs | 2 eggs |
| | ½ cup butter |

Sift sugar, measure and sift again with cocoa and salt. Cream butter. Add sugar gradually, creaming until light and fluffy. Add unbeaten egg yolks one at a time. Beat well. Add nut meats and flavoring. Fold in stiffly beaten egg whites. Line a loaf pan with heavy wax paper, cut to extend beyond all sides of pan. Spread half of the vanilla crumbs over bottom of pan. Pour in toffee mixture and top with remainder of crumbs. Chill at least 12 hours. Serve with whipped cream. Serves 6 to 8.

ANGEL'S DELIGHT

(Mrs. J. L. Herring)

- | | |
|-----------------|-----------------|
| 6 egg whites | 1 Tbsp. vinegar |
| 1 pinch of salt | 1 tsp. vanilla |
| 2 cups sugar | |

Beat eggs one-half hour. Add sugar (sifted several times) gradually, and beat 30 minutes longer. Add vinegar and vanilla. Beat 10 minutes. Bake in an ungreased pan in a slow oven for one hour. Serve with unsweetened whipped cream and sprinkle with chopped pecans. Use raspberries or cherries to decorate. Run a spatula around to remove. This can be baked in 2 pie pans and cut as a pie.

CARAMEL-CUSTARD BREAD PUDDING

(Mrs. Arch Rearick)

- | | |
|-------------------------------------|-----------------|
| 1 cup brown sugar, firmly
packed | 3 cups milk |
| 5 slices bread | ⅛ tsp salt |
| 3 tbsps. butter or margarine | 2 eggs beaten |
| | 1¼ tsp. vanilla |

Sprinkle the sugar in the bottom of a greased 1 ½ qt. casserole. Remove the crusts from the bread and spread the bread with butter. Cut each slice in quarters and arrange on top of the sugar. Combine the milk, salt, beaten eggs and vanilla and pour over the

bread. Bake in moderate oven (350 degrees) for one hour, or until a silver knife inserted in the center comes out clear. Serve warm or cold with top of milk, cream or ice cream. This recipe serves 4 or 5.

PRUNE ICE CREAM

(Mrs. Carl Periman)

1 cup prune pulp	$\frac{1}{8}$ tsp. salt
1 cup sugar	$\frac{1}{2}$ cup milk
Juice of 1 lemon	1 cup cream
Juice of 1 orange	

Run cooked prunes through a sieve to obtain the pulp. Add the remaining ingredients (whipped cream last of all), mix thoroughly and freeze.

STEAMED PUDDING

(Mrs. Dan Hernan)

1 cup ground suet	$\frac{1}{2}$ tsp. cloves
1 cup raisins	1 Tbsp. cinnamon
1 cup dates cut fine	$\frac{1}{2}$ Tbsp. nutmeg
1 cup nuts	$\frac{1}{4}$ tsp. Ginger
1 cup sour milk	2 cups flour
1 cup brown sugar	Pinch of salt
1 tsp. soda	

Grease coffee tins with lard. Punch holes in top of lid. Steam in roaster for 3 hours with a little water in bottom of pan. Sift dry ingredients; add brown sugar, suet, raisins, dates and nuts. Mix well. Add sour milk. Place in coffee tins (with holes punched in top.)

H. Ray Sturkie

H. D. Sturkie, Jr.

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PRUNE WHIP

(Mrs. O. R. Grimes)

Whites of 5 eggs

5 tbsps. sugar

1½ cups stewed prunes,
minced

Whip egg whites until stiff; add sugar and whip. Add prunes and whip. Put in casserole, bake in moderate oven. Serve with whipped cream flavored with a little sugar and vanilla.

BOILED CUSTARD SUPREME

(Mrs. Chapman Guilford)

2 large cans of milk diluted

with equal parts of water

¾ cup of sugar

8 egg yolks

1 envelope of Knox gelatine

1 tsp. almond flavoring

Put milk in double boiler; when hot add beaten egg yolks, sugar, and gelatine which has been dissolved in ½ cup of cold water. Continue to beat mixture with egg beater until it has reached the boiling point. Remove from heat and add flavoring. This will serve 8. It's delicious with a topping of whipped cream and garnished with cherries. During the sugar shortage, 1 can of condensed milk can be substituted and the sugar omitted.

CHOCOLATE MINT FREEZE

(Mrs. Joe F. Duke)

¼ cup cocoa

1 cup milk

18 marshmallows

Few grains salt

1 tsp. mint or pepper-mint

extract or 3 or 4 drops oil

of pepper-mint

½ pint whipping cream

Place cocoa in top of double boiler. Add the milk gradually while stirring constantly to form a smooth paste. Add the marshmallows and cook until melted, stirring occasionally. Add the salt, cool and chill. Just before freezing add the mint extract and the cream

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whipped stiff. Turn into the tray of an automatic refrigerator and freeze until set. Serves 8.

APRICOT SHERBET

(Mrs. Carl Periman)

Juice of 5 oranges

1 No. 2 can apricots run
through a sieve

Chill and add:

1 qt. sweetmilk

Juice of 2 lemons

2 cups sugar

1 pt. thick or thin cream

Freeze. Makes 3 quarts.

HEAVENLY DELIGHT

(Mrs. V. J. Troutman)

1 stick butter

2 cups powdered sugar

1 cup crushed pineapple

1 cup chopped pecans

1 pinch salt

2 egg whites, stiffly beaten

Vanilla wafers

Cream butter and sugar thoroughly. Add pineapple, pecans, salt and fold in stiffly beaten egg whites. Line casserole with vanilla wafers; pour in half of the above mixture. Add layer of vanilla wafers and pour in balance of mixture. Cover top with wafers; let stand in refrigerator at least twelve hours. Top with whip cream before serving.

INDIAN PUDDING

(Mrs. H. W. Niederhauser)

3 tbsps. Minute Tapioca

3 tbsps. Yellow Corn Meal

1 quart milk

1 cup maple syrup

1 tsp. salt

Scald milk; add tapioca and corn meal. Bring to a boil and cook till thickens. Add maple syrup and large chunk of butter. Pour in a casserole and bake one hour in a slow oven. Cool and serve with whipped cream.

BAKED INDIAN PUDDING

(Durgin-Park, Boston, Mass)

Contributed by Mrs. M. Y. Swift.)

1 cup yellow granulated corn meal	$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ cup black molasses	$\frac{1}{4}$ tsp. baking powder
$\frac{1}{4}$ cup granulated sugar	2 eggs
$\frac{1}{4}$ cup of lard or butter	$1\frac{1}{2}$ quarts hot milk

Mix all the ingredients thoroughly with one-half ($\frac{3}{4}$ qt.) of the above hot milk, and bake in very hot oven until it boils. Then stir in remaining half ($\frac{3}{4}$ qt.) of hot milk, and bake in slow heat oven for 5 to 7 hours. Bake in stone crock, well greased inside. (Try this with ice cream.)

LEMON PUDDING

(Mrs. Carl Lay)

1 tbsp. butter	2 level tbsps. flour
1 cup sugar	2 well beaten egg yolks
Pinch of salt	1 cup milk
Juice of one lemon	Beaten whites of 2 eggs
Grated rind of two lemons	

Melt butter and add sugar, salt, lemon juice and rind, flour, egg yolks (well beaten) and milk. Mix thoroughly and add the beaten whites of eggs. Bake in dish, set in pan of hot water, until the pudding leaves the side of dish. Bake in moderate oven and serve cold with whipped cream.

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APPLE COTTAGE PUDDING

(Mrs. Thomas E. Hunt, Los Angeles, Calif.)

6 large green apples (any cooking apple will do)	1 Tbsp. butter
1 cup sugar for apples	Dash of nutmeg or cinnamon

Batter Part:

3 tbsp. butter	1 heaping tsp. baking powder
$\frac{1}{2}$ cup sugar	Flour to make thin cake batter, about 1 cup after sifted
$\frac{1}{2}$ tsp. salt	
1 egg well beaten	
1-3 cup sweet milk	Flavor with vanilla to taste

Peel and slice apples into a deep baking dish; dredge with sugar, butter and spice. Start this cooking in moderately hot oven while mixing the cake part.

Cream butter and sugar, add egg and beat well. Add flour and milk alternately, mixing as for cake. Batter should be like thick cream or cup-cake batter. Add vanilla and spread in thin layer over apples. This is lighter and more fluffy if egg is separated and cake flour is used. Bake until apples are done and the batter, which has run down into apples, is thoroughly baked. Can be served either hot or cold with lemon sauce or whipped cream.

LEMON SOUFFLE

(Mrs. Harry Disque)

1 tbsp. butter or margarine	3 eggs separated
1 cup granulated sugar	1 cup milk
2 tbsps. flour	$\frac{1}{4}$ tsp. baking powder
3 lemons	

Cream butter, sugar and flour together. Add the grated rind of the lemons and the juice. Add the beaten egg yolks and the milk gradually. Mix thoroughly. Fold in baking powder together with egg whites beaten stiff. Bake in casserole in a pan of boiling water at 375 degrees for 30 minutes.

SNOW PUDDING

(Mrs. Isadore Zemurray)

- | | |
|------------------------------|-------------------------------|
| 1 Tbsp. granulated gelatine | 1 cup sugar |
| $\frac{1}{4}$ cup cold water | $\frac{1}{4}$ cup lemon juice |
| 1 cup boiling water | 3 egg whites |

Soak gelatine in cold water. Add sugar and lemon juice. Strain and set aside in cool place. Stir mixture occasionally and when thick enough to hold walls of spoon, beat with egg beater until frothy and light. Add stiffly beaten egg whites and continue beating until stiff enough to hold its shape. Mold or pile by spoonfuls on dish. Serve cold with soft custard made with egg yolks. A very attractive dish may be made by coloring half the mixture with red coloring.

KISSES

(Mrs. Adolph Reich)

8 egg whites, beaten until stiff. Add 3 cups of sugar slowly. Mold into kisses and bake in very slow oven for one hour. Fill kisses with ice cream and serve with chocolate or caramel sauce. Sprinkle with nut meats.

HOT CHOCOLATE SAUCE

(Mrs. Adolph Reich)

- | | |
|---------------------|------------------|
| 1 can Pet milk | 1-3 stick butter |
| 2 cups sugar | 1 tsp. vanilla |
| 3 squares chocolate | |

Stir above ingredients until dissolved. Boil for three minutes. Remove from fire and beat until cream-ed.

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CARAMEL SAUCE

(Mrs. Adolph Reich)

Mix 2 cups of sugar and 1 can of Pet milk; boil 3 minutes. Add $\frac{1}{3}$ stick of butter. Brown $\frac{1}{2}$ cup of sugar. Add burnt sugar slowly to milk and sugar after removing from fire and beat until smooth.

CHOCOLATE DELIGHTS

(Mrs. O. R. Grimes)

- | | |
|--|-----------------------------|
| 1 lb. sweet milk chocolate | 1 cup pitted, chopped dates |
| 2 one-ounce sqs. unsweetened chocolate | $\frac{1}{4}$ tsp. salt |
| 1 cup chopped pecan meats | 5 cups corn flakes |

Melt both kinds of chocolate over warm water. Combine nut meats, dates, salt and corn flakes. Add to chocolate and stir until well mixed. Drop from teaspoon on waxed paper. Chill until firm (about 1 hour). This recipe makes about $3\frac{1}{2}$ dozen cookies.

ICE BOX FUDGE SQUARES

(Mrs. Roger Suttle)

- | | |
|--------------------------------|---------------------------------|
| 3 sqs. unsweetened chocolate | (or butter cookie crumbs) |
| 1 can sweetened condensed milk | 1 cup chopped walnuts or pecans |
| 2 cups vanilla wafer crumbs | 1 tsp. vanilla |

Melt chocolate in double boiler. Add milk and stir until thickened. Add crumbs and mix well. Butter a shallow pan, sprinkle with half the nuts and pour mixture over them, spreading evenly with spatula dipped in hot water. Sprinkle remaining nuts on top. Chill in refrigerator and cut in squares.

SCOTCH SHORT CAKE

(Mrs. A. D. Simpson, by Mrs. L. L. Sutherlin)

- | | |
|----------------------|-----------------|
| 1 lb. butter | 2 whole eggs |
| 1 cup powdered sugar | 1 pinch of salt |
| 5 cups flour | |

Cream sugar and butter well. Add eggs and salt. Add flour gradually. When stiff enough to knead, pour on board and knead into dough until smooth. Mold in two cakes about one inch thick and bake in very slow oven $1\frac{1}{2}$ hours. Sift powdered sugar on top when removed from oven.

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CONFEDERATE SPONGE CAKE

(Mrs. Nadine M. Gersten)

1 cup white sugar	1 tsp. yeast powder in the
2 cups sifted flour	flour
$\frac{1}{2}$ cup cold water	Flavor to taste
3 eggs	

Mix yolks and sugar, then add the water after the whites (beaten to a stiff froth first.) Then add the flour.

SOFT GINGER CAKE

(Mrs. Nadine M. Gersten)

1 cup butter	3 eggs
1 cup sugar	$\frac{1}{2}$ Tbsp. soda
1 cup molasses	2 Tbsp. ginger
1 cup sour cream	

Flour until the spoon will almost stand alone. Add cloves and cinnamon to taste.

PRESERVE CAKE

(Mrs. N. N. Christopher)

2 cups sugar	1 cup preserves
$\frac{3}{4}$ cups butter	1 cup nuts (pecans)
4 eggs	1 cup raisins
1 cup buttermilk with 1 tsp. soda	1 tsp. cinnamon
3 cups flour	1 tsp. allspice

Filling:

Heat to boiling point $\frac{1}{2}$ box brown sugar, $\frac{1}{4}$ pint cream, 1 stick butter. Into this beat 1 box of powdered sugar.

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WHITE COCOANUT CAKE

(Mrs. J. O. Morgan)

3 cups of flour (sifted before measuring)	3½ tsps. baking powder (Royal)
1 cup butter or high-grade shortening	½ cup milk
1¾ cups sugar	7 egg whites
½ tsp. salt	1 tsp. vanilla and ½ almond flavoring

Mix sugar and shortening and vanilla and almond flavoring. Add egg whites, without beating, one at a time. Alternate with flour and milk. Bake 275 degrees for 45 minutes in two nine-inch pans. Use seven-minute icing or any good boiled icing. Place cocoanut between layers and outside.

COCOANUT CAKE

(Mrs. W. P. Gwin)

¾ cup butter or margarine	1 cup warm water
2 cups sugar	8 egg whites
3 cups flour	1 tsp. orange or vanilla extract
½ tsp. salt	
3 tsps. baking powder	

The flour, sifted with baking powder and salt, are placed in refrigerator to chill. Also chill egg before beating. Cream butter and sugar well. Add warm water gradually (¼ cup at a time.) Alternate flour and beaten egg whites and add flavoring last. Bake in two layers in moderate oven 15 minutes. Increase heat gradually to 375 and cook until edges begin to draw away from pan. Cool and frost.

COCOANUT FILLING

(Mrs. W. P. Gwin)

4 cups sugar	4 egg whites, beaten stiff
2 cups hot water or juice from cocoanut	2 large or 3 small cocoanuts

Place sugar in boiler and pour hot water over it. Boil very rapidly until it forms soft ball in cold water. Pour ½ cup (very slowly) over stiffly beaten egg whites, beating constantly. Let the remaining syrup cook until it spins a long thread. Pour over other mixture slowly and beat until thick and smooth. Spread one layer with icing and add layer of grated cocoanut. Add another layer of icing and top with other layer and cover top and sides of cake with icing. Sprinkle generously with cocoanut.

TUTTI FRUITTI CAKE

(Mrs. Morris Ford)

½ cup shortening	1 tsp. soda
1 cup sugar	1½ cups flour
1 egg	2 Tbsp. cocoa
1 Tbsp. vinegar	½ cup chopped pecans
1 tsp. vanilla	½ cup chopped dates
1 cup sour milk	

Cream fat, add sugar and then egg and beat well. Mix milk and soda together and add flour and cocoa; combine in order given. Dust dates and nuts with extra flour and bake in two layers for 30 minutes at 350 degrees.

Filling:

Boil 1 small can pineapple and 1½ cups sugar together until very thick. Cool before putting between layers.

Cover with quick icing:

2 cups powdered sugar	2 Tbsp. butter
1-3 cup cocoa	¼ cup top of milk
¼ tsp. salt	1 tsp. vanilla

Bring butter and milk to boiling point and add to sugar mixture. Add vanilla and enough milk to make a spreading consistency.

STRAWBERRY SHORTCAKE

(Mrs. Irving Levi, Sr.)

2 cups flour	1 Tbsp. sugar
4 tsp. baking powder	¾ cups milk
½ tsp salt	¼ cup butter

Mix dry ingredients, work in butter and add milk gradually. Toss on board, divide in two parts. Pat, roll out and bake 12 minutes in hot oven in layer cake tin. Split and spread with butter. Sweeten strawberries to taste. Crush slightly and put between and on

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top of short cake. Allow from one to one and a half boxes to shortcake. Serve with whipped cream.

DEVIL'S FOOD CAKE

(Miss Lena Martin)

- | | |
|---------------------|-------------------------------------|
| 1 whole egg | 1 tsp. soda added to milk |
| 2 egg yolks | 1 tsp. baking powder added to flour |
| 1½ cups sugar | ¼ cake chocolate melted |
| ½ cup butter | Vanilla extract |
| 2 cups sifted flour | |
| 1 cup sour milk | |

Cream butter and sugar very light, add eggs, then flour and milk alternately, add melted chocolate last. Bake in layers or long pan and cut in three parts.

Icing:

Cook 2 cups sugar, 1 cup water until it spins a thread. Pour over whites of 2 eggs beaten stiff. Add ½ cake chocolate.

DEVIL'S FOOD CAKE

(Mrs. John S. Paden)

- | | |
|-----------------------------|------------------------|
| ½ cup butter | 5 tbsps. boiling water |
| 1½ cups sugar | ½ cup milk |
| 3 egg yolks beaten | 1¾ cups flour |
| 3 squares Baker's Chocolate | 2 tps. baking powder |
| | 1 tsp. vanilla |

Cream butter, sugar and egg yolks. Melt Baker's chocolate and add boiling water. Add this to other ingredients. Add milk, flour, baking powder, vanilla and fold in beaten whites of eggs. Bake in two layers. Moderate oven.

ICING FOR DEVIL'S FOOD CAKE

(Mrs. John S. Paden)

3 cups sugar

$\frac{1}{2}$ cake Baker's Chocolate

2 cups water

Butter the size of an egg

1 tsp. vanilla

Pinch of salt

Cook until mixture forms a soft ball in water. Remove from stove; add vanilla and pinch of salt. Beat until thick enough to spread or cream on marble slab until right consistency.

MELLOW DEVIL'S FOOD CAKE

(Mrs. T. S. Christopher)

2 cups of sifted cake flour

1 tsp. soda

$\frac{1}{2}$ cup butter or other
shortening

1 $\frac{1}{4}$ cup brown sugar, firmly
packed

2 eggs and 3 egg yolks, un-
beaten

3 squares unsweetened
chocolate, melted

1 cup milk

1 tsp. vanilla

Sift flour once, measure, add soda, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each addition; then chocolate and blend. Add flour alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in two greased nine-inch pans in moderate oven for 25 minutes. Spread your favorite frosting between layers on top and sides of cake. Double the recipe for larger cake.

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WHITE FRUIT CAKE

(Mrs. H. J. Savage)

8 egg whites	1 lb. pecans
1 cup butter	½ lb. citron
2 cups sugar	1 lb. black walnuts
4 cups flour	¾ cups grated cocoanut
2 tps. baking powder	1 tsp. vanilla flavoring
1 lb. crystallized pineapple	1 tsp. almond flavoring
1 lb. crystallized cherries	1 cup wine or brandy

Bake in slow oven about 300 degrees for two hours.

ICE CREAM ROLL — SPONGE CAKE

(Mrs. Arch Rearick)

3 eggs	¼ tsp. baking powder
4 tbsps. powdered sugar	1 tsp. vanilla
4 tbsps. flour	

Beat egg yolks until thick and a lemon color. Add sugar and beat until light and creamy. Add vanilla and dry ingredients sifted together. Fold in stiffly beaten egg whites. Bake twelve minutes at 375 degrees. Serve with ice cream.

JAM CAKE

(Mrs. M. Y. Swift)

½ cup butter	1 level tsp. soda
1 cup sugar	1 cup jam
2 cups flour	1 tsp. nutmeg
3 eggs	1 tsp. cinnamon
3 tbsps. sour cream or buttermilk	1 tsp. cloves
	1 tsp. Allspice

Cream butter and sugar until very creamy. Add flour and eggs alternately (after eggs have been beaten until light.) Add sour cream or buttermilk with soda dissolved in it. Add jam, nutmeg, cinnamon, cloves and allspice. Bake in a moderate oven.

CAKES WITH HOT RUM SAUCE

(Mrs. Ralph Breeden)

For the cakes:

2 eggs	1 tsp. baking powder
1 cup sugar	$\frac{1}{2}$ cup hot milk
1 cup flour	1 Tbsp. butter
$\frac{1}{8}$ tsp. salt	

Beat eggs well. Add sugar slowly and beat until light and fluffy. Sift flour, salt and baking powder and fold quickly into egg and sugar mixture. Have butter melted in hot milk and pour into batter, blending rapidly with no more mixing than necessary. Cook in muffin tins about 25 minutes at 375 degrees. Serve with Hot Rum Sauce.

Hot Rum Sauce:

1 cup brown sugar	$1\frac{1}{2}$ Tbsp. butter
1 cup white sugar	$\frac{3}{8}$ cup rum
1 cup cold water	

Bring sugar and water to a boil. Let boil three minutes. Remove from fire and add butter. Add Rum. This may be put in a covered jar and kept in the refrigerator to be used as needed.

SPONGE CAKE

(Mrs. Joseph Balfour, by Mrs. Howard Thomas)

4 eggs beaten separately	1 tsp. baking powder
1 scant cup sugar	Flavoring to taste
1 full cup flour	1 Tbsp. warm water

Bake at 350 degrees for 35 minutes.

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BANANA CUP CAKES

(Mrs. O. R. Hood)

- | | |
|----------------------|-------------------|
| ½ cup butter | 1 egg well beaten |
| 1 cup sugar | 1 tsp. soda |
| 1 cup mashed bananas | 1 tsp. nutmeg |
| 1½ cups pastry flour | 1 tsp. vanilla |

Cream butter and sugar, add egg well-beaten and stir in mashed bananas. Sift dry ingredients together and add alternately with soda dissolved in a little hot water. Bake in greased small muffin tins or paper cups set in muffin tins in hot oven (400 degrees) for 15 minutes. Cool and sprinkle with powdered sugar.

POUND CAKE

(Mrs. H. D. Sturkie, Jr.)

- | | |
|-------------------------|------------------------|
| 1 lb. butter | 9 eggs |
| 2 cups sugar | 1 lemon rind and juice |
| 1 lb. flour (or 4 cups) | |

Cream butter and sugar thoroughly. Add each egg separately. Add lemon rind and juice and then add flour gradually. Mix as little as possible after adding flour. Cook for 25 minutes at 300 degrees and then 1½ hours at 350 degrees.

FILLING FOR ANGEL FOOD CAKE

(Miss Lena Martin)

- | | |
|---------------------------|-----------------------|
| 5 egg yolks, beaten light | 1 cup sweet milk |
| 3 Tbsp. sugar mixed with | 1 cup chopped almonds |
| 1 Tbsp. flour | |

Mix thoroughly and cook until thick. When cool add almonds. Split cake, put in filling.

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CARAMEL ICING

(Mrs. Morgan McCall)

3 cups sugar

1 cup milk

$\frac{1}{2}$ cup sugar (extra)
browned

Butter size of an egg

Brown $\frac{1}{2}$ cup sugar in pan. Put other ingredients together and cook slowly and not long. Put in browned sugar and cook a little while. The secret is in not cooking too long. Add the butter after filling is removed from stove and let cool before beating.

SEVEN-MINUTE ICING

(Mrs. M. Y. Swift)

2 egg whites, unbeaten

$\frac{1}{4}$ tsp. cream of tartar

$1\frac{1}{2}$ cups sugar

1 tsp. vanilla

5 tbsps. cold water

Put egg whites, sugar, water and cream of tartar in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water; beat constantly with rotary egg beater and cook seven minutes, or until icing will stand in peaks. Remove from fire, add vanilla and beat until thick enough to spread.

CHOCOLATE FUDGE ICING

(Mrs. Walter Cahoon)

2 large cups sugar

Chocolate or cocoa as desired

$\frac{3}{4}$ cup sweet milk

sired

2 Tbsp. white Karo syrup

1 large piece of butter

Pinch of salt

1 tsp. vanilla

Cook until a soft ball forms in water. Just before removing from fire add butter and vanilla. Then whip.

CHOCOLATE ICING

(Mrs. B. L. Noojin)

2 cups sugar	2 egg yolks
$\frac{3}{4}$ cup milk	2 Tbsp. butter
3 squares unsweetened chocolate	1 tsp. vanilla
	Pinch of salt

Melt chocolate, add to beaten egg yolks, milk and sugar. Mix well and cook until thick, stirring constantly. When done, add butter and vanilla. Let cool and beat until creamy. This icing stays moist.

LEMON CREAM FILLING FOR CAKES

(Mrs. Bill Bugg)

8 egg yolks (stiffly beaten)	1 cup butter
1 cup sugar	$1\frac{1}{2}$ to 2 lemons (to taste)

Cook in double boiler, stirring constantly until thick. Place between layers of a cake. Note: No liquid in recipe.

ONE MINUTE FUDGE ICING

(Mrs. O. R. Grimes)

1 cup cocoa	$1\frac{1}{2}$ cups sugar
6 tbsp. butter	$\frac{1}{8}$ tsp. salt
$\frac{3}{8}$ cup milk	

Combine ingredients. Boil one minute. Remove from range and beat immediately until creamy enough to spread. Time of boiling should not be counted until mixture actually comes to a boiling point. Makes enough icing to cover 1 large loaf cake, or two layer cakes.

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SPONGY WHITE ICING

(Mrs. Carl Whorton)

1½ cups sugar

2 tps. lemon juice

¾ cup cold water

1 tps. vanilla

Whites of 2 large eggs

Pinch of salt

From the sugar, reserve two tablespoons. Put sugar and water to boil until a long thread is given when tested. Beat whites real stiff, to which has been added the salt. Add the reserved sugar, the same as making meringue. Beat eggs while sugar is boiling. When ready, pour the hot syrup over whites slowly; continue beating. Place bowl over sauce pan of boiling water and steam. At first, it will get thin, then it will thicken. Cook until it will hold a point when pulled up; remove and beat until stiff. Do not let bowl touch water. Have a heavy steam and let bowl fit top of sauce pan very tight. This makes a spongy icing.

FOOL-PROOF CHOCOLATE FROSTING

(Mrs. A. D. Blalock, Selma, Ala.)

4 egg yolks

1½ sq. cooking chocolate

3 cups sugar

Butter, the size of an egg

1 cup milk

1 tsp. vanilla

Beat egg yolks in boiler. Add milk and sugar. Place over heat and cook exactly five minutes, timing from a good boil. Stir constantly. Remove from stove and add chocolate (broken into pieces), butter and vanilla. Beat until smooth and creamy and spread on cake.

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VIRGINIA TEA CAKES

(Mrs. Sam Line)

2 whole eggs

$\frac{1}{2}$ cup butter

1 cup sugar

$1\frac{1}{2}$ Tbsp. baking powder

Use flour to stiffen and flavor with vanilla. Roll thin and cut in desired shapes. Bake on cookie sheet at 350 or 400 degrees.

OLD FASHIONED TEA CAKES

(Mrs. Guerin DuBose)

6 eggs, leaving out 4 whites

Flour to make a stiff dough

$\frac{3}{4}$ lb. sugar

Flavor with vanilla or

$\frac{1}{2}$ lb. butter

nutmeg

1 tsp. soda, dissolved in

tbsp. vinegar

Cream butter and sugar, adding eggs and other ingredients. Roll very thin and bake in moderate oven (350 degrees) for about 15 minutes. Half of this recipe will make about three dozen cookies.

PECAN CRISPIES

(Mrs. Guerin DuBose)

$\frac{1}{2}$ cup shortening

2 $\frac{1}{2}$ cups flour

$\frac{1}{2}$ cup butter

$\frac{1}{4}$ tsp. salt

$2\frac{1}{2}$ cups brown sugar

$\frac{1}{2}$ tsp. soda

2 eggs

1 cup chopped nuts

Cream shortening and sugar thoroughly; add eggs and beat well. Add flour sifted with salt and soda. Drop from teaspoon onto greased cooky sheet, spacing about 2 inches apart. Bake at 350 degrees for about 12 or 15 minutes.

ANZACS

(Mrs. Arch Rearick)

8 ozs. rolled oats

$\frac{1}{2}$ cup melted butter

8 ozs. flour

2 tbsps. boiling water

1 tsp. soda

2 tbsps white corn syrup

4 ozs. sugar

Sift flour and soda. Add rolled oats, and sugar and mix well. Warm syrup; add to it melted butter and boiling water. Pour into dry ingredients and mix well. Drop on greased tins, 1 tsp. for each, and bake in moderate oven.

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CHOCOLATE COOKIES

(Mrs. Ragan Lonnergan)

- | | |
|------------------------------------|----------------------------------|
| 2 squares Unsweetened
Chocolate | 1 cup Swieback (sweet)
crumbs |
| 1 can condensed milk | Pinch of salt |
| 1 package nuts | |

Melt chocolate in double-boiler and add condensed milk. Cook for five minutes. Remove from stove and add Swieback crumbs and nuts. Drop on a greased cookie sheet and bake for 10 minutes at 375 degrees.

DATE STICKS

(Mrs. Carl Periman)

- | | |
|-------------------------|----------------|
| 3 eggs | 1 tsp. vanilla |
| ½ cup sugar | Pinch of salt |
| 5 Tbsp. flour (rounded) | 1 lb. dates |
| 1 tsp. baking powder | 1 cup nuts |

Beat eggs; add sugar, etc. in order named. Spread this on tin and bake in quick oven.

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RUSSIAN ROCKS

(Mrs. R. B. Kyle)

½ cup butter	2 lbs. dates
1¾ cups sugar	½ lb. pineapple
3 eggs together	½ lb. cherries cut fine
3 cups flour	1 tsp. vanilla
3 tsp. cinnamon	1 lb. whole pecans
1 tsp. allspice	Last ½ tsp. soda dissolved
1 tsp. nutmeg	in ½ cup warm water.
½ tsp. salt	

Drop on un-greased baking sheet and bake 20 minutes.

CRESCENTS

(Mrs. Adolph Reich)

½ lb. butter	1 tsp. vanilla
4 heaping tbsps. powdered sugar	2 cups sifted flour
	2 cups broken pecans

Mix well butter, flour and sugar; add pecans and vanilla. Shape this dough into crescents. Do not make too long or too flat as they spread in baking. Put in greased tins and bake in oven at about 250 degrees until they set. Then increase heat to 350 degrees and bake until a very light brown. Let cool and roll in powdered sugar.

CORNFLAKE COOKIES

(Mrs. E. G. Cole)

4 egg whites	4 cups cornflakes
1 cup sugar	1 large package dates
1 cup nuts	

Beat egg whites until stiff. Add sugar a little at a time and beat until very stiff and smooth. Add above ingredients and mix. Put spoonful on greased cookie sheet and bake in slow oven until light brown. Dates should be cut fine and nuts chopped.

ANN'S COOKIES

(Mrs. Annie D. Drake)

¾ cup butter	1 tsp. baking powder
2 cups brown sugar	1 cup pecans
2 eggs	1 tsp. vanilla
1¼ cup flour	

Cream butter and sugar. Add eggs; beat well; add flour and baking powder (sifted together). Add pe-

cans and vanilla. Bake in shallow pan about 10x14 inches (must be baked thin) at 325 degrees. Cut in squares and pack in a box for a day or two. Like fruit cake, it mellows.

RICH OATMEAL COOKIES

(Mrs. W. D. Wilson)

1 cup raisins	1 tsp. cinnamon
1 cup shortening	$\frac{1}{2}$ tsp. allspice
1 cup sugar	$\frac{1}{2}$ tsp. cloves
3 beaten eggs	2 cups quick oatmeal
$\frac{1}{2}$ tsp. salt	6 ozs. raisin fluid
2 cups flour	$\frac{1}{2}$ cup chopped dates
$\frac{1}{2}$ tsp. soda	$\frac{1}{2}$ cup broken pecans

Cover raisins with boiling water and cook thoroughly. Add eggs and beat until smooth. Sift flour with salt, soda and spice. Mix with oatmeal and add to first mixture, alternately, with raisin fluid. Add fruits and nut meats. Drop on greased baking sheet and bake in moderately hot oven (400 degrees) ten to twelve minutes. Makes 5 dozen.

FILLED COOKIES

(Mrs. A. F. Leavitt)

1 cup shortening	2 tsp. cream tartar
$1\frac{1}{2}$ cup sugar	1 tsp. soda
1 egg	1 tsp. vanilla
$\frac{1}{2}$ cup sweet milk	pinch of salt
$3\frac{1}{2}$ cup flour	

Roll thin and cut two pieces for each cookie. Put teaspoon of filling between each, pinch edges together and bake in moderate oven.

Filling:

$\frac{1}{2}$ cup sugar	$1\frac{1}{2}$ cup chopped nuts,
1 cup water	raisins, figs, dates, etc.

Let come to boil, then add 1 tsp. flour mixed with a little water. Let boil until rather thick. Cool before adding to cookie.

FILLING FOR APPLE PIE

(Mrs. Walter Cahoon)

1 cup sugar	Spice, to taste
1 tsp. flour	4 Tbsp. boiling water
Butter the size of a walnut	Sliced apples

Slice apples quite thin and fill pastry shell. Put

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sugar, flour, butter and spice together and add boiling water, stirring to keep from lumping. Cook until done and pour over apples. Put on lid of pastry and bake in moderate oven.

PECAN PIE

(Mrs. H. L. Ralls)

$\frac{1}{2}$ cup sugar
2 Tbsp. butter
2 eggs
1 Tbsp. flour
 $\frac{1}{4}$ tsp. salt

1 tsp. extract (almond preferred)
1 cup Karo (blue label)
 $1\frac{1}{2}$ cups pecans

Cream butter and sugar. Add beaten eggs, flour, salt, extract and syrup. Stir well and add pecans. Pour in uncooked pie crust and bake 30 minutes in moderate oven.

PLANTATION PECAN PIE

(Mrs. Bill Bugg)

1 cup Karo
 $\frac{1}{2}$ cup sugar
3 eggs

1 cup pecans
 $\frac{1}{2}$ tsp. concentrated maple flavoring

Beat eggs thoroughly. Add Karo, sugar and flavorings. Beat again. Pour into raw pastry shell and place nuts on top. Cook until thick in a slow oven. To test, put spoon on top and see if it sinks.

PECAN PIE

(Mrs. Irving Levi, Jr.)

$\frac{1}{2}$ cup sugar
1 cup dark brown Karo
2 eggs
4 tbsps. melted butter

1 tsp. vanilla
1 cup pecans
Pinch of salt ($\frac{1}{8}$ tsp.)

PECAN PIE

(Mrs. DeWitt Faucett)

1 stick of butter	4 eggs
1 cup dark Karo	1 cup pecans
1 cup sugar	Dash of cinnamon

Brown the butter and pour over sugar. Let set for a few minutes. Add syrup and eggs, one at a time. Add pecans and cinnamon. Pour in unbaked pie crusts and bake about 30 minutes at 350 degrees. This makes two small pies.

FROZEN LEMON PIE

(Mrs. Luther H. Meyers)

2 eggs separated	1 cup evaporated milk, whipped
1-3 cup lemon juice	
Rind of half lemon	½ cup cookies, Graham crackers or cake crumbs
½ cup sugar	

Beat egg yolks, add lemon juice and rind sliced from lemon and all but two tablespoons of sugar. Cook over low heat for 15 minutes stirring constantly. Remove lemon rind and cool. Beat egg whites until stiff. Add remaining two tablespoons of sugar and fold into cooked mixture. Fold in whipped evaporated milk. Line refrigerator tray with waxed paper. Sprinkle with ¼ cup of crumbs. Pour in lemon mixture. Sprinkle with remaining crumbs. Freeze as quickly as possible. Slice and serve.

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LEMON PIE FILLING

(Mrs. Howard Thomas)

1¾ cups sugar	6 Tbsp. lemon juice
2½ cups boiling water	Grated rinds of 2 lemons
7 Tbsp. cornstarch	2 Tbsp. melted butter
7 eggs	½ tsp. salt

Mix cornstarch, sugar and salt. Add boiling water, stirring constantly while adding. Cook this in a double boiler until mixture is thick. Continue stirring to keep from lumping. Separate eggs, saving whites for meringue. Beat yolks slightly; add to them the hot mixture slowly and also add juice and lemon rind. Stir all the while. Continue cooking and stirring until mixture is thick. Cool a little and pour into two 9-inch pastry shells. Cover with meringue made from the whites and bake in a slow oven (250 to 300 degrees) until a delicate brown.

CHERRY PIE

(Mrs. W. M. Wade)

1½ cups sugar	3 Tbsp. butter
1 can cherries	1 tsp. baking powder
1 cup flour	¼ tsp. salt
½ cup milk	

Pour 1 cup sugar over drained cherries. Make a batter of the ½ cup sugar, butter, milk, salt, baking powder and flour. Spread batter in bottom of iron skillet or pyrex dish. Pour cherries and sugar mixture over batter. Heat cherry juice to boiling point and pour over cherries. Bake 350 degrees for 40 minutes. Serve plain or with ice cream.

GREEN APPLE CRISP

(Mrs. S. S. Caldwell)

12 small green apples (any kind)	½ stick butter (½ lb.)
¾ cup sugar	¾ cup flour
½ cup brown sugar	Cinnamon or Nutmeg
	½ cup water

Slice the peeled and cored apples and place in a buttered baking dish. Top with white sugar and sprinkle with cinnamon or nutmeg. Add water, work together the brown sugar, flour and butter as for pastry. Crumble this mixture over the sliced apples, to substitute for a pie crust. Sprinkle with cinnamon and bake 15 minutes to an hour. Serve with whipped cream or ice cream.

LEMON ICE BOX PIE

(Mrs. O. R. Grimes)

Crush $\frac{1}{2}$ large box vanilla wafers; roll fine. Add 3 tablespoons melted butter. Shape in pie pan.

Filling: Juice and grated rind of 3 lemons. Add 3 beaten egg yolks. Add 1 large can of Eagle Brand milk. Stir. Pour into vanilla wafer crust. Make meringue out of egg whites. Add 6 teaspoons of sugar to egg whites as you beat them stiff. Put on top of pie. Brown in slow oven.

BOSTON CREAM PIE

(Mrs. John R. Barlow)

Hot Milk Cake;	$\frac{1}{4}$ tsp. salt
3 well-beaten eggs	$1\frac{1}{2}$ tsp. baking powder
$1\frac{1}{2}$ cups sugar	$\frac{3}{4}$ cup hot milk (quite hot)
$1\frac{1}{2}$ cups flour	$1\frac{1}{2}$ Tbsp. butter

Beat eggs until light and thick. Slowly add sugar and beat thoroughly. Sift flour, salt and baking powder; fold into egg and sugar mixture all at one time. Melt butter in hot milk and add all at once. The folding in of the flour and milk should take only 60 seconds. Bake in greased pie pans in moderate oven (360 degrees) for 30 minutes. This recipe makes two cakes.

Let cakes cool, split and fill with the following:

3 cups milk	$\frac{1}{4}$ tsp. salt
$4\frac{1}{2}$ Tbsp. cornstarch	1 egg
4 Tbsp. sugar	$\frac{1}{2}$ tsp. vanilla

Mix cornstarch, salt and 2 Tbsp. sugar and $\frac{1}{2}$ cup cold milk. Meanwhile, scald the remaining milk in double boiler. Pour a little of scalded milk on cornstarch mixture and blend. Add this to scalded milk and cook 25 minutes. Beat egg slightly, add sugar and pour into mixture and cook 1 minute. Add vanilla and cool.

Fill cakes and cover with the following:

1 cup sugar	Pinch of salt
3 Tbsp. cornstarch	1 cup boiling water
2 1-ounce squares unsweetened chocolate, shaved	3 Tbsp. butter
	1 tsp. vanilla

Mix sugar and cornstarch; add chocolate and salt. Pour over water; cook until mixture thickens enough to spread. Remove from heat; add butter and vanilla. Spread on cake while hot for a glossy frosting.

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CHESS PIE

(Mrs. Carl Lay)

Cream 1 stick or $\frac{1}{4}$ lb. butter with $1\frac{1}{2}$ cups sugar to which has been added 1 rounded tsp. flour and 1 level tsp. sifted meal and a pinch of salt. Add the yolks of 3 eggs, beating well; 1 tsp. of vinegar and then the stiffly beaten whites. A dash of nutmeg or lemon can be added to flavor. Pour into unbaked pie crust and bake in slow oven for forty or fifty minutes.

FRESH STRAWBERRY PIE

(Mrs. C. N. Thompson)

- | | |
|----------------------------|-------------------------------------|
| 1 $\frac{1}{4}$ cups sugar | 1 tsp. baking powder |
| $\frac{1}{4}$ cup water | $\frac{1}{4}$ tsp. salt |
| 1 qt. strawberries | 3 tbsps. sugar -added to egg whites |
| 3 egg whites | |

Cook sugar and water until they spin a thread. Beat egg whites stiff. Add sugar, salt and baking powder. Beat until smooth and add syrup slowly and continue beating until thick. Add berries. Put in baked shell and brown in oven. Be sure to drain berries before adding.

BLACK WALNUT PIE

(Mrs. Wm. V. Wolverton)

- | | |
|------------------------|-------------------------|
| 1 unbaked pastry shell | 1 tsp. vanilla |
| 3 eggs | $\frac{1}{4}$ tsp. salt |
| 2 Tbsp. flour | 1 cup walnut meats |
| 2 cups dark corn syrup | |

Bake pastry shell in hot oven (450 degrees) 3-5 minutes to set crust. Sprinkle nut meats in pastry shells and add filling. Bake in moderate oven (375 degrees) about 45 minutes. Serve ice cream over top.

STRAWBERRY PIE

(Mrs. H. D. Sturkie, Jr.)

3 egg whites

1 tsp. vanilla

1 cup sugar

$\frac{1}{2}$ pint cream

Beat egg whites stiff and add sugar gradually. Beat ten minutes more. Bake pie shell for 25 minutes at 350 degrees. Remove from oven and cool. Put mixture in pie shell and cover with sliced strawberries. Top with whipped cream and with whole strawberries.

ICE CREAM PIE

(Mrs. H. D. Sturkie, Jr.)

$1\frac{1}{2}$ cups graham cracker
crumbs

1 stick butter

1-3 cup powdered sugar

Blend crumbs with sugar and melted butter. Line pan with $\frac{3}{4}$ of mixture. Chill. Fill with ice cream and cover with remaining crumbs. Freeze until firm, with control at coldest point. Garnish with strawberries or other fruit.

SNOWBALLS

(Mrs. H. D. Sturkie, Jr.)

In double boiler, put $\frac{3}{4}$ cup evaporated milk, $\frac{1}{4}$ cup water, and $\frac{3}{4}$ cup sugar. Stir until sugar dissolves. Add $\frac{1}{4}$ cup chopped dates, $\frac{1}{4}$ cup chopped seeded raisins and $\frac{1}{4}$ cup chopped figs. Cook until thick. Cool and add 1 teaspoon of vanilla and $\frac{1}{2}$ cup nutmeats. Put filling between 3 large vanilla wafers and spread whipped cream all over. Garnish with cherry.

CROSSFIELD'S ICE CREAM

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FROZEN AMBROSIA

(Mrs. K. G. Fowler)

2 cups oranges (chopped)

1 cup sugar

1 cup crushed pineapple

1 pt. cream whipped

1 cup grated cocoanut

Put ambrosia in tray of electric refrigerator until it begins to freeze. Add whipped cream and stir once or twice while freezing. Do not freeze stiff.

ICE DESSERT

(Mrs. Walter Bell)

Use ice tea base. Allow $\frac{1}{2}$ to 1 lemon to a glass. Squeeze juice and boil lemon rind with water and add sugar. Let simmer until sugar is dissolved. Sweeten tea with this.

Sauce:

1 cup crushed pineapple

6 drops oil of peppermint

1 cup sugar

1 green tablet to color

$\frac{3}{4}$ cup water

Simmer ten minutes, cool and freeze. Use 2 tablespoons of this frozen mixture in bottom of glass. Fill glass $\frac{3}{4}$ full with crushed ice. Cover with tea. Add one or more teaspoons ice cold ginger ale. On top of this add pure whipped cream (1 pint) sweetened and flavored with vanilla and frozen hard. Top with sprig of mint and a cherry.

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CANDIES

DIVINITY

(Mrs. E. G. Cole)

2½ cups sugar

½ cup water

½ cup corn syrup (white)

~~1 cup chopped nuts~~

2 egg whites

Boil until it makes a soft ball in cold water. Pour over beaten egg whites. ~~Add nuts~~ and beat all together. Pour in greased pan and cut into squares before it gets cold.

KNEADED FUDGE

(Mrs. W. M. Wilson)

3 cups sugar

1 cup sweet milk

1 heaping Tbsp. butter

3 squares chocolate

Mix these ingredients and stir constantly over slow heat until sugar is dissolved. Continue to stir and cook until soft ball is formed. Pour immediately on marble slab and stir until the candy is hard enough to handle. Then knead as you would biscuit dough. At this stage, flavoring and nuts can be added. Shape into rolls and cover with wax paper. This candy can be kept for weeks, rekneading if necessary.

PEANUT BRITTLE

(Mrs. C. F. Norris by Mrs. O. L. DuPree)

2 cups sugar

2 cups water

¼ tsp. cream of tartar

2 cups peanuts toasted and
chopped

Boil sugar and water until it turns light brown. Dissolve ¼ tsp. cream of tartar in little water and dash around sides of pan while syrup is boiling. Toast peanuts and remove the brown skin and chop. Add these to brown syrup. Put out on board and roll rather thin. Cut in strips or squares while still warm.

PANOCHA

(Mrs. Patricia Williamson)

2 cups brown sugar

1 cup white sugar

1 cup milk

½ tsp. soda

2 tbsps. butter

1 cup black walnut meats

Dissolve soda in milk and mix with sugar. Boil over slow flame until it forms a firm ball when dropped in cold water. Add butter without stirring and let cool.

Beat until creamy and add walnut meats. Pour out on wax paper and cut in squares.

DIVINITY

(Mrs. Gordon Silvey)

2 cups sugar	2 egg whites, stiffly beaten
$\frac{1}{2}$ cup white Karo syrup	1 tsp. vanilla or other extract.
$\frac{1}{2}$ cup hot water	
$\frac{1}{4}$ tsp. salt	

Place sugar, hot water, syrup and salt in sauce pan, over medium heat. Let cook until three long threads spin from side of tablespoon. Then, let cook about fifteen to thirty seconds longer. Add syrup slowly to beaten egg whites, beating constantly. When almost cool add vanilla. Beat until ready to drop from spoons onto cold surface. Nuts may be added, if desired, immediately before dropping. (Don't add too soon, as oils from nuts have tendency to keep divinity from creaming.)

Variations:

- (a) Flavor plain divinity with mint.
- (b) To mint flavored divinity top with a toasted, buttered almond.
- (c) Use black walnuts in vanilla divinity.
- (d) Top pecan divinity with $\frac{1}{2}$ maraschino cherry, thoroughly drained.
- (e) Top nut divinity with shredded cocoanut.
- (f) Top plain divinity with $\frac{1}{2}$ English walnut.

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BUTTERMILK CANDY

(Mrs. J. A. Lusk, Jr.)

- | | |
|---------------------------|-------------------------------|
| 2 cups sugar | $\frac{1}{2}$ tsp. salt |
| 1 cup buttermilk | $\frac{3}{4}$ cup pecan meats |
| 2 tbsps. white Karo syrup | 1 heaping tbsps. butter |
| 1 tsp. soda | |

Boil until a soft ball forms in cold water. Remove from fire; add $\frac{3}{4}$ cup pecan meats and heaping tablespoon of butter. Beat until creamy.

PRALINES

(Mrs. Clyde Leach)

- | | |
|-------------------|---------------------|
| 1 cup brown sugar | 1-3 cup water |
| 1 cup white sugar | 2 cups pecan halves |
| 1-3 cup butter | |

Stir sugar, butter and water until dissolved. When it comes to a boil, add pecan halves and cook until it forms a hard ball in cold water. Stir constantly. Drop on oiled paper.

ORANGE FLAVORED NUTS

(Mrs. R. L. Denman)

- | | |
|-----------------------------------|--|
| 1 cup sugar | A pinch of salt |
| $\frac{1}{4}$ cup evaporated milk | $1\frac{1}{2}$ cups of pecans or English walnuts |
| 1 tbsps. white corn syrup | |
| 1 tsp. grated orange rind | |

Mix the sugar, milk and corn syrup. Stir until it begins to boil to prevent scorching. When this will form a soft ball tested in cold water, take from fire and add the grated orange rind and salt. Beat until it begins to cool. Add nuts and drop small spoonfuls on waxed paper or into a greased dish. This makes a delicious and creamy candy of "different" flavor.

CARAMEL CANDY

(Mrs. H. W. Niederhauser)

- | | |
|--|-------------------------------------|
| 2 lbs. sugar | 1 piece of parafine, size of walnut |
| $1\frac{1}{2}$ lbs. Karo syrup (clear-Red Label) | $\frac{1}{2}$ tsp. salt |
| 3 pts. cream | |

Boil sugar, Karo and 1 pint cream. Stir till it starts to boil. Cook till it forms soft ball in ice water. Add second pint of cream slowly. Cook again till forms soft ball; then add slowly last pint of cream and parafine and salt. Cook till it forms firm ball. Pour into square pans well buttered. Cut when cold and wrap in waxed paper.

HOUSEHOLD HINTS

1. Sausage will not crack open when frying if they are first rolled in flour.
2. A fork is the best implement to use when making mayonnaise dressing. A beater is likely to cause the eggs and oil to separate, while the fork will thoroughly mix the ingredients.
3. Aluminum ware stained from cooking certain vegetables or fruits may be cleaned by rubbing a salty bacon rind on the metal.
4. Chocolate stains may be removed from table linen by sprinkling the stain with borax, then pouring boiling water through the linen.
5. A solution of boiling water, washing soda and ammonia, followed by a hot rinsing, will keep the coffee pot clean and the coffee clear.
6. Save leftover bread, cut in strips, toast and butter and serve with soups.
7. If soup is too salty, add a few slices of raw potato and cook a few minutes longer.
8. To prevent bowl from slipping off ice, place newspaper underneath.
9. Use hot milk to mash or cream potatoes. They will be much lighter.
10. To prevent flour from lumping add a little salt before mixing with water or milk.
11. If new tin ware is rubbed over with fresh lard and thoroughly heated in oven before it is used it will never rust.
12. To preserve yolks of eggs for days, slide them into a bowl without breaking and put cold water on them.
13. Dip lemon and oranges in hot water before squeezing; the amount of juice will be increased.
14. A pinch of salt added to sugar before mixing for cooked icing will prevent graining later.
15. Cloves on pantry shelves will exterminate ants.

16. Put your brooms in boiling water once a week and it will cleanse, toughen and preserve them.

17. Put strips of bacon on bottom of pan to prevent meat loaf from sticking. To give an even brown color to any sort of rolled up meat, dip a soft cloth or pastry brush into mazola and baste top frequently.

18. Use left-over pickle juice in baking ham or in making cooked salad dressing.

19. A little butter added to macaroni or rice, when boiling, will lessen chances of boiling over.

20. To prevent strong paint odors when painting inside, you should put a few slices of onion in a pan of warm water in the room where you're painting.

21. A few drops of lemon juice will keep apples from turning dark after they've been peeled.

22. To clean silver, dissolve a heaping tablespoon of soda in a gallon of boiling water in an aluminum vessel. It is necessary for each piece of silver to touch the aluminum at some time during the cleaning.

23. Place a few drops of lemon juice in the food chopper before grinding sticky fruits, such as figs, raisins or dates and the grinder will not only be easier to clean, but the food will be saved since it will not stick to the utensil.

24. When aluminum kettles have become dull or black clean them with a cloth dipped in lemon juice, then rinse in warm water.

25. A few drops of lemon juice in the rinsing water will give luster to glassware.

26. Wooden drainboards or mixing boards may be kept free from grease and cleansed by rubbing with half a lemon or lemon rind.

27. Immediately after dishwashing, while the hands are still a bit moist, drop a little lemon juice in the palms.

INDEX

Cocktails and Canapes.....	5
Soups.....	7
Meats and Meat Sauce.....	11
Fish	27
Vegetables and Cheese.....	32
Salads	41
Salad Dressings.....	46
Breads and Pastries.....	50
Pickles and Preserves.....	57
Desserts, Cakes, Pies, Etc.....	61
Candies	92
Household Hints.....	95

1 Layer Cook (double for 2 layer)

Put in sifter 1 cup sugar
1 " flour
1 tsp. Baking powder
pinch salt

Put 2 sqs. bitter chocolate in bowl in oven

add to sifter { $\frac{1}{4}$ cup shortening add 1 egg then
free cup with sweet milk +
beat up - then add chocolate
+ beat - $\frac{1}{2}$ tsp. Vanilla

Pour into pan + bake 30 min at
325°

Iha Hills Recipe

Icing

1 C XXXX Sugar
1 + BS Butter
2 + BS top milk
1 tsp vanilla

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